



# Noreen's Kitchen

## Homemade Strawberry

### Pie Filling

#### Ingredients

4 cups sliced strawberries (fresh)	2 tablespoons fresh lemon juice
1 cup mashed or pureed strawberries	1/2 teaspoon salt
1 cup sugar	1/4 cup organic corn starch
1 cup water	

#### Step by Step Instructions

Mix sugar, corn starch and salt together in a saucepan.

Add water, lemon juice and pureed strawberries and stir well.

Place saucepan over medium heat and stir constantly until the mixture comes to a full boil and thickens. This will take between three and five minutes.

Remove from heat and pour into a bowl. Allow mixture to cool for at least five minutes before proceeding to the next step.

Once mixture has had a chance to cool a bit, add the fresh sliced strawberries and stir well to combine.

This pie filling can be poured into any type of pie shell you prefer and turned into a lovely fresh strawberry pie. Use to make tarts, top ice cream, pound cake, angel food cake or even homemade funnel cake!

**ENJOY!**