

Strawberry Pie - Frozen

Joanna Gaines, Magnolia



Servings: 8

1. In a large bowl whisk together the sweetened condensed milk and lemon juice, then stir in diced strawberries.
2. In a stand mixer fitted with whisk attachment, mix heavy cream, vanilla and powdered sugar, on low for 30 seconds, then increase speed to medium high and beat until stiff peaks form, about 2 minutes.
3. Add whipped cream to bowl with milk mixture and gently fold it in. The consistency will resemble a thick pudding. Pour the pie filling into a graham cracker crust.
4. Freeze for at least 6 hours or overnight. Garnish with strawberries (fanned).
5. Remove from freezer and allow to thaw for 5 minutes or so before slicing into wedges. Will keep in freezer for up to 5 days.

- 3/4 cup sweetened condensed milk, PLUS 2 tablespoons
- 2 tablespoons fresh lemon juice
- 2 cups strawberries, hulled, cut into 1/4" dice, to yield about 1 1/2 cups
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 1/4 cup powdered sugar
- 1 whole graham cracker pie crust

More berries for garnish

Per Serving (excluding unknown items): 344 Calories; 19g Fat (49.2% calories from fat); 5g Protein; 40g Carbohydrate; 2g Dietary Fiber; 43mg Cholesterol; 153mg Sodium; 27g Total Sugars; 1mcg Vitamin D; 117mg Calcium; 1mg Iron; 256mg Potassium; 131mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com