

PIE FACE – Strawberry Pie Recipe

Try Aleja's Strawberry Pie recipe to create your own little Pie Face. Then, take a picture and email it to us at: YummyFaceKidsFans@yahoo.com and we will post it on our social media sites!

STRAWBERRY PIE

½ pound of fresh strawberries
½ pound of cream cheese
1 small package of strawberry gelatin
1 small package of plain, flavorless gelatin
7 oz of condensed milk
2 graham cracker pie crusts (9 inch, ready to fill graham cracker pie crusts – usually in freezer section at grocers)

Mix the strawberry gelatin and the flavorless gelatin as stated on the package directions. DO NOT refrigerate to cool. Stir mixture until properly diluted. Blend strawberries on low. Add the cream cheese and increase blender setting to mix the strawberries and cream cheese. When the strawberries and cream cheese is well blended, add gelatin solution. Adjust blender settings so that the pie filling does not overflow. Slowly add the condensed milk to the blender. Once the can is empty, allow mixture to blend for approximately 30 more seconds. Mixture should thicken. Turn the blender off. Pour the pie filling evenly over the two 9-inch graham cracker pie crusts. Cover the filled pies with clear plastic covers if the pie crusts came with them. If not, plastic wrap is fine. Let the strawberry pies sit in the refrigerator for 30-45 minutes. Pie fillings will be slightly glossy at first. Once they are ready, slice and share with family and friends! ENJOY!