

Fresh Strawberry Pie

Patricia Cooper

- | | |
|--------------------|-----------------------------|
| 1 cup sugar | ¼ tsp. butter flavoring |
| 3 Tbsp. cornstarch | 4 Tbsp. strawberry Jell-O |
| 1 cup water | 2 pints fresh strawberries, |
| 1 ½ Tbsp. lemon | halved |
| | Pastry shell |

Cook first 5 ingredients until boiling and thickened. Add strawberry Jell-O. Stir thoroughly, then cool. Place fresh strawberries in cooled baked 9-inch pastry shell. Pour cooled glaze over. Refrigerate. Top with Cool Whip.

Pineapple Pie

Patricia Cooper

- | | |
|---|---------------------|
| 1 large (20 oz.) can crushed
pineapple, undrained (can
also add another flat can) | 2 Tbsp. cornstarch |
| 1 cup sugar | 1 tsp. vanilla |
| | 1 Tbsp. lemon juice |
| | 2 Tbsp. sugar |
| | 1 Tbsp. flour |
| | Butter (dot on top) |

Mix first 5 ingredients together. Mix sugar and flour together and sprinkle on bottom of unbaked pie shell. Pour rest of ingredients over this. Dot with butter. Add top crust. Bake at 375° for 15 minutes, then at 350° for 45 minutes.