

Strawberry Cream Pie

If there were to be a popularity contest among the pies, the first prize certainly would certainly go to the Cream Pies. They are THE pies of the moment. They are simple to make, and will grace the finest dinner party.

- 1 quart strawberries
- 1 cup sugar
- 3 tablespoons cornstarch
- Whipped cream

Arrange berries in a baked pastry shell, using only the largest berries. Mash remaining berries and stir into them the sugar and cornstarch, mixed together. Cook in double boiler for about ten minutes after mixture thickens. Let it cool and pour over the berries in the pie-crust. Let stand in the refrigerator until very cold, and top with whipped cream (about $\frac{1}{2}$ inch thick) when ready to serve.