



GOO-FREE STRAWBERRY (OR PEACH) PIE

Tart shell:

1 cup all purpose flour

½ teaspoon salt

1/3 cup vegetable shortening

2 to 3 tablespoons cold water

Filling:

About 1/3 cup powdered sugar

About 4 cups fresh strawberries, halved or quartered, if large

1 cup whipping cream

To make the tart shell: Combine flour and salt in a medium-size bowl. Using 2 knives, a pastry blender or your fingers, cut shortening into flour mixture until the lumps are no larger than small peas. Add water and blend with a fork until mixture holds together when you press it into a ball.

Roll out on a floured surface about 1/8 inch thick. Place in a 9-inch pie pan and trim any over-hanging edges.

Heat oven to 400 degrees.

Just before baking, prick tart shell all over with a fork. Cut a piece of foil to fit the pan and spray lightly with non-stick cooking spray. Line tart shell with foil, oiled side down, then weigh it down with dry beans, rice, metal pellets, washers, small nails, or whatever is handy. Bake 20 minutes, or until light brown. Remove the foil and cool tart shell.

To make filling: sprinkle powdered sugar on the bottom of tart shell to make a layer about 1/8 inch deep. Fill with strawberries. Push down strawberries very gently; don't worry about filling every little space, just a slight pressure will be fine.

Whip cream until stiff peaks form and smear it on the pie, pressing down gently with a spoon to fill in some of the spaces between the strawberries (it won't fill in all spaces). Chill for 1 to 2 hours before slicing. Serves 6 to 8.