# Fresh Strawberry Pie

Made with love,
Brandy Amber

## Ingredients

- ½ cup melted butter
- ¾ cup flour
- ½ cup quick cooking oats
- ½ cup finely chopped pecans
- 2 TBSP sugar
- A sprinkle – 1/8 TSP salt
- I cup water
- 1-quart fresh strawberries
- ¾ cup sugar
- 2 TBSP cornstarch
- 2 TBSP JELLO powder
- 2 TBSP light corn syrup
- Whipped cream for topping

## Directions

1. In a bowl, combine the flour, oats, pecans, sugar, salt, and butter until blended.
2. Press onto the bottom and up the sides of a 9-inch pie dish.
3. Bake at 400 degrees for 12-14 minutes or until lightly browned.
4. Set aside to cool.
5. Meanwhile, combine sugar and cornstarch in a saucepan.
6. Gradually add water and corn syrup, bring to a boil over medium heat.
7. Cook and stir for 2 minutes. Remove from heat.
8. Stir in gelatin until dissolved. Cool to room temperature.
9. Arrange berries on top of the crust. Carefully pour gelatin over top.
10. Refrigerate for 2 hours or until set. Top with whip cream.