**FRESH STRAWBERRY PIE**

Pastry for 1 crust pie

3 pts. Strawberries, hulled

1 c. sugar

3 Tbsp. cornstarch

1 Tbsp. lemon juice

1/2 tsp. almond extract

Whipped cream

1. Preheat oven to 475°.
2. Lightly flour the countertop and roll out the dough ball 2 inches larger than inverted pie pan.
3. Fold pastry into quarters; unfold and ease into pie plate.
4. Trim overhanging edge of pastry 1 inch from rim of pan.
5. Fold and roll pastry under, even with pan; flute edges.
6. Prick bottom and sides thoroughly with fork.
7. Bake pastry shell for 8 to 10 minutes. Remove from oven and allow to cool.
8. Place 1/2 of strawberries in a 3-qt. saucepan.
9. Mash, add sugar and cornstarch. Cook slowly, stirring constantly for 5 minutes until thick.
10. Stir in lemon juice and almond extract. Let stand to cool.
11. Fold in remaining whole berries to saucepan.
12. Pour filling into baked pie shell; cover.
13. Chill 4 hours or until set.
14. Spread top with whipped cream.
15. Makes 1 pie.