

Summer's Best Mini Strawberry Pies

by Addie Gundry for [RecipeLion.com](https://www.recipealions.com)
Test Kitchen

Cooking Time: 15 min

Yields: 3 mini pies

Ingredients

- 3 tablespoons cornstarch
- 1 cup sugar
- 1 tablespoon lemon juice
- 1 cup water
- 3 cups fresh strawberries, sliced
- 1 Store-bought pie crust



Instructions

1. Line three mini pie pans with pie crust. Poke with fork and bake at 425 degrees F for 5 minutes. Remove from oven and set aside.
2. In a small saucepan over medium heat combine cornstarch, sugar, lemon juice, and water.
3. Bring to a boil and simmer until thickened. Add in the sliced strawberries, and stir and let thicken for another 5 minutes.
4. Pour in to the pie shell. Top with more pie crust, cut into with a knife to make a star shape. Brush with butter and sprinkle with sugar.
5. Bake for 10-15 minutes or until golden brown.
6. Serve with vanilla ice cream and fresh strawberries.

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