

CopyCat Bob Evans Strawberry Cream Pie

Ingredients

One 8-ounce package Cream Cheese softened
2 tablespoons Milk
1/2 teaspoon Vanilla
One 9-inch baked Pie Shell
2 pints fresh Strawberries washed, hulled and sliced into 1/2 or 1/4, if larger
3/4 cup Sugar
1 teaspoon freshly squeezed Lemon Juice
1/3 cup Water
2 tablespoons Cornstarch
Few drops Red Food Coloring optional
Whipped Cream to decorate or serve.

Directions

Place cream cheese in a mixing bowl. Blend until smooth.

Mix milk and vanilla in a mixing cup.

While blending cream cheese, slowly pour in milk/vanilla mixture. Blend until well mixed and smooth.

Spread cream cheese mixture evenly over bottom of cooked pastry shell. Cover and place in refrigerator.

Place prepared strawberries, sugar, lemon juice, water and cornstarch in a cooking pot. Place over medium low heat and cook, stirring occasionally, until thickened.

Add in red food coloring, if desired, to get a bright red look.

Remove pie shell from refrigerator and pour strawberry mixture

over top. Smooth to level.

Cover and place back in refrigerator to chill completely, at least 4 hours or overnight.

When ready to serve, decorate with whipped cream or serve with a dollop on each slice.