

Shoney's Strawberry Pie (per Megan Hubbard)

1 cup water
1 cups sugar
2 tablespoons cornstarch
1 (3oz.) box of strawberry gelatin
1 quart fresh strawberries
1 baked deep dish pie shell

Mix water, sugar and cornstarch in a pot on the stove.
Boil until clear and white.
Add gelatin and mix well.
Remove from heat and allow to cool.
Add strawberries (rinsed, drained, cut in quarters or sliced) to pie shell.
Pour filling over shell and place in fridge to cool.

Serve with whipped cream if desired.

Whipped cream

1 cup heavy cream
1 teaspoon vanilla extract
2-3 tablespoon confectioners' sugar (to taste)

In a large bowl, whip cream until stiff peaks are just about to form. Beat in vanilla and sugar until peaks form. Make sure not to over-beat, cream will then become lumpy and butter-like.

Tips:

Start by chilling a clean stainless steel bowl, a whisk, and the cream in the refrigerator or freezer for 10 or 20 minutes. Let them get nice and cold, but don't freeze the cream. (Cream is easier to whip when cold.)

If you're using an electric mixer, start whipping the cream at a slow speed until the mixture gets foamy, then switch to higher speeds. If you start off at high speed, you'll splash the cream out of the bowl. It'll take a lot less time, so monitor the cream constantly to avoid getting too thick.

Always use "heavy cream" or "heavy whipping cream" to make real whipped cream.

Cream that's a few days old actually whips better than ultra-fresh cream.

Whipped cream will stay whipped for a few hours in the refrigerator, then it will slowly break down. It can be refreshed by re-whipping.

The cream should always remain smooth, and the wires of the whisk should leave a "track" as they pass through. If the cream stiffens and appears grainy, stop whisking immediately - you're halfway to butter.