

Fresh Strawberry Cheesecake Pie

By: Michelle

"This was a recipe from a friend of my mom's and the only strawberry pie I've ever made. There is nothing better than freshly picked strawberries in the summer on this pie."



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Original Recipe Yield 1 9-inch pie

Ingredients

- 1 (9 inch) unbaked deep dish pie crust
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- 1 (8 ounce) package cream cheese, softened
- 2 eggs
- 1/2 cup white sugar
- 2 tablespoons [lemon juice](#)
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- 1/2 cup white sugar
- 2 tablespoons cornstarch
- 3/4 cup water
- 1 tablespoon lemon juice
- 2 tablespoons strawberry-flavored gelatin mix
- 1 quart fresh strawberries, hulled and sliced

Directions

1. Preheat oven to 400 degrees F (200 degrees C).
2. Bake pie crust until lightly browned, about 10 minutes.
3. Remove crust from oven and turn oven temperature down to 350 degrees F (175 degrees C).
4. Beat cream cheese, eggs, 1/2 cup sugar, and 2 tablespoons lemon juice in a bowl until smoothly combined.
5. Pour filling into crust.
6. Bake until filling is set, about 30 minutes.
7. Remove from oven and let cool completely.
8. Whisk together 1/2 cup sugar, cornstarch, water, 1 tablespoon lemon juice, and strawberry gelatin in a saucepan until smooth; place over medium heat and bring to a simmer. Cook, stirring constantly, until the gelatin has dissolved and the glaze has thickened, 5 to 10 minutes. Remove from heat and allow to cool slightly.
9. Arrange the sliced strawberries atop the cheese filling.
10. Pour warm glaze over sliced strawberries. Chill thoroughly in refrigerator before serving.

Nutritional Information

Amount Per Serving Calories: **369** | Total Fat: **18.7g** | Cholesterol: **84mg** *Powered by ESHA Nutrient Database*