



**CAMP
SOUTHERN
GROUND**

STRAWBERRY CREAM PIE

Prep Time: 20 Minutes | Cook Time: 30 Minutes | Servings: 4

INGREDIENTS

Strawberries

- 2-lb Fresh strawberries
- 1/4 Cup Honey

Cream Filling

- 8 oz Cream Cheese, room temperature
- 1 Cup Heavy Whipping Cream, Cold
- 1/3 Cup Honey
- 1 tsp vanilla

Dough

- 3 Tbsp Ice water
- 1 1/2 Tbsp Sour cream
- 1 1/2 tsp Rice vinegar
- 6 1/2 oz GF (or all-purpose) flour
- 1 1/2 tsp sugar
- 1/2 tsp salt
- 1/4 tsp Xanthan gum*
- 8 Tbsp unsalted butter, cut into small pieces and frozen for 15 minutes

** Do not use if xanthan gum is already in your GF flour or if you are using AP flour.*

INSTRUCTIONS

Fruit

Wash and hull strawberries. Cut in half (quarter if they are large berries) Toss berries with honey in large bowl, cover and refrigerate, best if its overnight.

Dough

1. Preheat oven to 375 degrees.
2. Combine water, sour cream and vinegar together in small bowl.
3. In food processor add flour, sugar, salt and xanthan gum (if using) and process until combined. Add butter and pulse until crumbs look uniform. About 20 pulses.

4. Pour sour cream mixture over flour mixture and pulse until dough comes together in large pieces on the blade.
5. Place dough onto plastic wrap and shape into a disk. Wrap tightly and refrigerate 30-60 minutes. Before rolling dough out, allow to soften on the counter.
6. Lightly spray a 9-inch pie plate with cooking spray. Place dough between two sheets of plastic wrap and roll out to a 12-inch circle, remove top layer and gently invert dough into pie plate, remove remaining plastic and lightly press dough into pie plate.
7. Trim and crimp dough around edges. Cover loosely with plastic and freeze until chilled, about 15 minutes.
8. Bake on middle rack until crisp and golden, about 25 – 30 minutes, rotate 1/2 way through baking.

Cream Filling

1. In a stand mixer, beat heavy cream to stiff peaks, transfer to another bowl and refrigerate.
2. In same mixer bowl, add cream cheese, honey and vanilla and beat until smooth.
3. Add whipped cream to cream cheese mixture and fold in until completely incorporated.
4. Cover and refrigerate until needed.

Assemble Pie

1. Spoon cream mixture into cooked and cooled crust. Level out the top.
2. Spoon strawberries on top of cream mixture using a slotted spoon.
3. Keep refrigerated until serving!