

Cleo Coyle's Fresh Glazed Strawberry Pie

Text and photos © by Alice Alfonsi
who writes [The Coffeehouse Mysteries](#) as
[Cleo Coyle](#) with her husband, Marc Cerasini

This is a wonderful recipe for strawberry season. I first shared it years ago on my website: [CoffeehouseMystery.com](#). Visit me there for more recipes and fun info, and be sure to sign up for my free E-newsletter, so we can keep in touch! In the meantime, may you eat (and read) with joy! Love...

~ Cleo Coyle, author of [The Coffeehouse Mysteries](#) & [Haunted Bookshop Mysteries](#)

Servings: Makes one 9-inch pie

Ingredients:

- 2 pounds (about 2 quarts) fresh strawberries
- 1 cup sugar
- 3 Tablespoons all-purpose flour (*for thickening*)
- 2 Tablespoons strawberry gelatin (*for flavor & jelling*)
- 2 teaspoon unflavored gelatin (*to speed & fortify jelling*)
- 3 Tablespoons strawberry or apricot jam or jelly, and *note...
- *Do not use diet or fruit juice sweetened!**
- 1-1/4 cup water
- 1 pre-baked sweet pie shell (see note below)**



****On the pie shell:** Use my Sweet Pie Crust recipe (**attached at the end of this recipe**) or use your own favorite sweet crust recipe. A shortbread or graham cracker crust will also work. If using pre-made, frozen, or store-bought crust, be sure to bake the pie shell first.



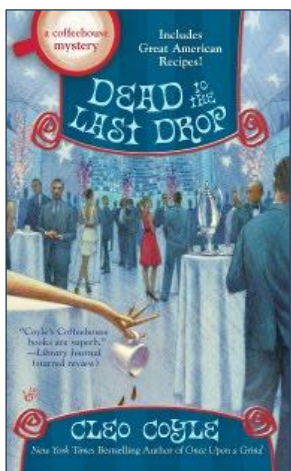
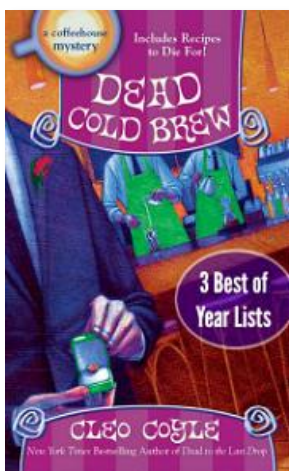
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Step 1—Prepare strawberries: Because berries retain water, do not wash until ready to use. Dry completely, gently squeezing each berry with a paper towel. Remove stems and cut in half. If berries are large, cut into quarters. Place cut berries in a bowl and set aside.

Step 2—Combine dry ingredients: In a separate, *dry* bowl combine sugar, flour, strawberry and unflavored gelatins. With a *dry* fork whisk these ingredients together. Use fork prongs to press out lumps in flour. (Make sure bowl and fork are truly dry. Stray drops will clump up your mixture!)

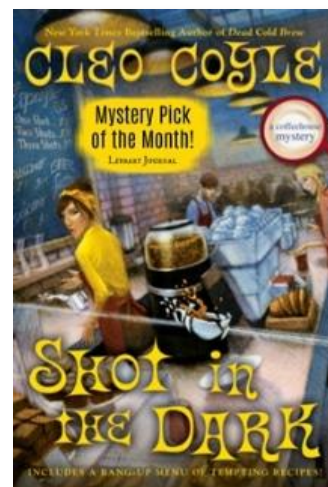
Step 3—Make glaze: In a nonstick saucepan, stir together water and jam (or jelly) and bring to boil over medium heat. Stir in dry ingredients a little at a time until completely dissolved. Bring to a second boil and simmer and *stir* for 8 full minutes (do not remove early). Use your spoon or spatula to press out any visible clumps from your dry ingredients. As glaze cooks, it will thicken and darken. Bubbles will become large and make quiet popping sounds. After 8 minutes, remove from heat.

Step 4—Glaze strawberries: Pour hot glaze over fresh, cut strawberries. Fold gently to coat evenly and mound into baked and cooled pie shell (or store bought crust). With clean fingers, arrange the strawberries to make a pretty presentation by turning the sliced sides down. Chill in refrigerator for 2–3 hours to set. Because newly glazed berries will stick to plastic wrap, do not cover until *after* the pie is well chilled. Serve with sweetened whipped cream and...



Eat with joy! ~ Cleo

The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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Cleo Coyle's Sweet Pie or Tart Crust "*Pâte Sucrée*"

Recipe text & photos (c) 2009 by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle in collaboration with her husband Marc Cerasini

Servings: Makes two 9-inch pie crusts*
or one 10-inch pie, tart, or deep dish pie crust

Ingredients:

3/4 cup unsalted butter (1-1/2 stick, softened)

1/2 cup confectioners' (powdered) sugar

2 large egg yolks

1 teaspoon vanilla

Pinch of salt

2-1/2 cups all-purpose flour (measure after sifting)

** Note: Because dough will store up to 2 months in the freezer, I make the full recipe, divide dough into 2 thick discs, roll and bake one right away and wrap the 2nd in plastic and foil to store in freezer until the next time I bake.*

Step 1—Make dough: Using an electric mixer, cream butter and sugar until fluffy. Add egg yolks, vanilla, salt, and flour. Mix only enough to incorporate elements and form a dough (do not over-mix or dough will be tough). Use fingers to form 2 thick discs, wrap and chill for 1–2 hours or until dough is firm. (The dough can also be chilled overnight, stored up to 3 days in refrigerator, or 2 months in freezer.)

Step 2—Roll dough: Remove dough from fridge; it will be firm to very hard. Allow to warm until pliable. Roll out dough to about 1/8-inch in thickness. To avoid using excess flour while rolling (which can toughen crust), I simply roll dough between 2 sheets of parchment paper—no excess flour needed. The dough will stick to the paper as I roll it out, but I transfer the whole thing to the fridge to chill for 10 minutes. This firms up the dough again and the paper will easily peel away.

Step 3—Flute, prick, chill: Place rolled out dough in pie plate or pan. Trim to fit. Patch torn areas with extra dough, and create fluted edge by pinching dough between fingers. Use a fork to prick bottom of unbaked shell—this prevents bubbling. Now chill the unbaked crust for 15 minutes in the refrigerator.

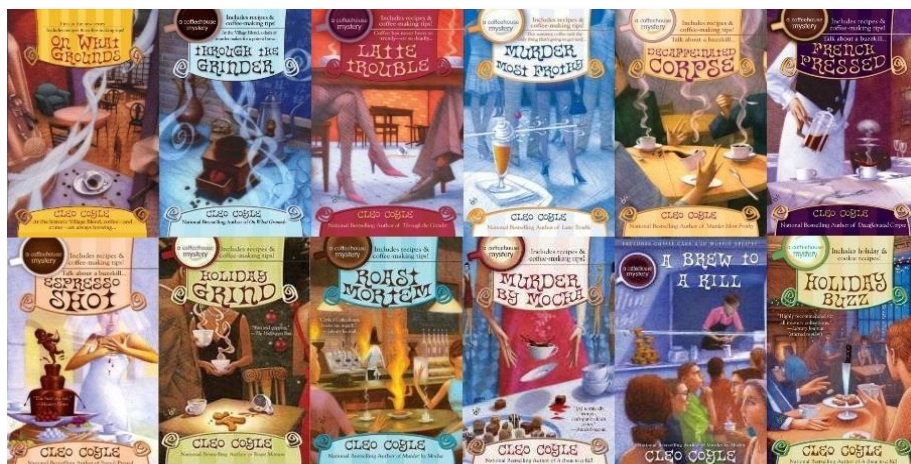


Step 4–Bake: Preheat oven to 375° F. To “blind” bake an empty crust, you must weight it to keep it from shrinking. This is very easy...

I simply place a flat-bottomed paper coffee filter* on the bottom of the uncooked crust and weight it with 1 cup of dried kidney beans (or use pie weights).

Bake the weighted crust for 10 minutes at 375° F. Remove from oven and use a spoon to gently scoop out all beans. Then peel back and remove the coffee filter. Now return the naked crust to oven for another 5–8 minutes or until lightly browned. Cool before filling.

* If you do not have a flat-bottomed paper coffee filter, simply trim a piece of parchment paper to fit your pan. In a pinch, you can even use aluminum foil, but the paper coffee filter or parchment paper will give you better results.



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