# Strawberry Cream Cheese Pie

## Description

This recipe is from Helen Poliferno.  She has been making it
for us for yearsand
every year it tastes better and better!

## Ingredients

- 1  9 inch pie shell
- 8 oz cream cheese
- 1 cup confectioner's sugar
- 1 cup whipping cream
- 1 tsp vanilla strawberry glaze
- 16 oz package frozen thawed strawberries
- 1 1/2 tbsp cornstarch

## Instructions

Mix cream cheese and confectioner's sugar until smooth.

Stir in vanilla.  Set aside.

In Med. bowl whip cream until stiff and fold into cream cheese mixture until smooth.

Pour into pie shell and chill.

Thaw and drain frozen strawberries.

In small pan mix juice and corn starch until smooth

Cook over medium heat til thickened and shiny. Cool

fold berries into cooled juice mixture until smooth.

Spoon over pie filling

## Summary

**Yield:** 8
**Source:** Aunt Helen (Uncle Frank)
**Prep Time:** 45 minutes
**Category:** Pies
**Cuisine:** American