



Strawberry Crumb Pie

Serves: 6 **Preparation Time:** 20 minutes **Baking Time:** 40 minutes

What You'll Need:

Pastry:

1 9-inch unbaked frozen pie shell

Crumb Topping:

1/2 cup all-purpose flour

1/3 cup packed brown sugar

1 tbsp finely diced candied ginger

2 tbsp cold butter

Filling:

4 cups sliced Ontario Strawberries

2/3 cup granulated sugar

2-1/2 tbsp tapioca

1/4 tsp each: ground cinnamon and nutmeg

Vanilla ice cream (optional)

What To Do:

Pastry: Thaw pie shell at room temperature for 15 minutes. Thoroughly prick bottom and side with fork. Bake in 375°F oven for 7 to 8 minutes. Reduce oven temperature to 350°F

Crumb Topping: Meanwhile, in small bowl, combine flour, brown sugar and ginger. Cut in cold butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Set aside.

Filling: Gently stir together strawberries, sugar, tapioca, cinnamon and nutmeg. Spoon into pie shell. Sprinkle Crumb Topping evenly over strawberries. Bake for 30 to 35 minutes or until strawberry mixture is bubbly and topping is golden brown. Let cool for 15 minutes or longer. Serve warm with ice cream, if desired.