



GRANDMOTHER'S PINK RIBBON PIE

Soufflé de Fraise Glacée

Source: The Gilded Table – June Edition

Prep Time: 20 min (plus 4 hours chilling) | Cook Time: 10 min | Yield: 8-10 servings

Recipe Description

A chilled strawberry whirl wrapped in memories, cream, and summer's softest blush. A love letter to vintage kitchens, pink aprons, and the gentle hush of whipped sweetness on a warm afternoon.

Ingredients:

Graham Cracker Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 6 tbsp unsalted butter, melted

Strawberry Filling:

- 1 lb fresh strawberries, hulled and chopped (plus extra for garnish)
- 1/2 cup granulated sugar
- 2 tbsp cornstarch

- 1/4 cup water
- 1 tbsp lemon juice
- 1 cup heavy whipping cream, chilled
- 1/4 cup powdered sugar
- 1 tsp vanilla extract

Whipped Cream Topping:

- 1 cup heavy whipping cream, chilled
- 2 tbsp powdered sugar
- 1/2 tsp vanilla extract

Directions:

Prepare the Crust:

1. Preheat the oven to 350°F (175°C).
2. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter.
3. Press the mixture evenly into the bottom and sides of a 9-inch pie dish.
4. Bake for 8-10 minutes, or until golden and fragrant. Allow to cool completely.



Make the Strawberry Filling:

1. In a small saucepan, combine the chopped strawberries, granulated sugar, cornstarch, water, and lemon juice.
2. Cook over medium heat, stirring constantly, until the mixture thickens and the strawberries break down (about 5-7 minutes).
3. Remove from heat and let cool completely.

Whip the Cream:

1. In a chilled bowl, whip the 1 cup of heavy cream, powdered sugar, and vanilla extract until stiff peaks form.

Assemble the Pie:

1. Gently fold the cooled strawberry mixture into the whipped cream.
2. Pour the filling into the prepared graham cracker crust.
3. Cover and refrigerate for at least 4 hours, or overnight, to set.

Make the Whipped Cream Topping:

1. ***Just before serving***, whip the remaining 1 cup of heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
2. Spread or pipe the whipped cream over the chilled pie.

Garnish and Serve:

1. Garnish with fresh strawberries, lemon zest, or a few mint leaves, if desired.
2. Slice and serve chilled.

Serving Notes:

- For a bit of crunch, sprinkle the top with crushed graham cracker crumbs before serving.
- This pie is also delicious when made with a combination of strawberries and raspberries for a more tart finish.
- Pairs beautifully with a crisp glass of rosé or a refreshing sparkling lemonade.