THE J.M. SMUCKER Co

Strawberry and White Chocolate Cream Pie

Prep Time	Cook Time	Serves	Difficulty
40 mins	25 mins	10	N/A

Ingredients

- **Pastry:**
- 1 cup (250 mL) All Vegetable Shortening
- 1/2 cup (125 mL) sugar
- 1 3/4 cup (425 mL) ,b>Robin Hood® Original All Purpose Flour

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- 1/4 cup (50 mL) cornstarch
- **Filling:**
- 2 1/2 cups (625 mL) **Carnation**® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 3/4 cup (175 mL) sugar
- 1/3 cup (75 mL) cornstarch
- 2 eggs
- 8 oz (250 g) white chocolate chips
- 1 tbsp (15 mL) vanilla
- 4 cups (1 L) strawberries

Directions

Step 1:

Preheat oven to 425°F (220°C).

Step 2:

Beat shortening and sugar together on medium speed of electric mixer until fluffy. Beat in flour and cornstarch. With well-floured hands, press mixture into bottom and up the sides of 11” (28 cm) flan pan with removable bottom. Prick bottom and sides with a fork. Bake in preheated oven, 15 minutes.

Step 3:

Heat 2 cups (500 mL) evaporated milk in a medium saucepan over medium heat.

Step 4:

Combine sugar, and cornstarch in a medium heat proof bowl. Whisk in remaining ½ cup (125 mL) evaporated milk. Beat in eggs. Slowly whisk hot milk into bowl. Stir to combine. Return mixture to saucepan. Bring to a boil, reduce heat and cook, stirring for 2 minutes or until thick.

Step 5:

Meanwhile, place white chocolate in a large heat proof bowl. Strain hot mixture over chocolate. Stir until chocolate melts and mixture is smooth. Stir in vanilla. Place plastic wrap directly on surface of filling to prevent a skin from forming. Refrigerate until mixture is cold. Spoon mixture into pie crust. Top with strawberries. Refrigerate for at least 1 hour before serving.

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