

Fresh Fruit Filling Glaze

1 (3 oz.) pkg. Strawberry Jello

1 cup sugar

2 cups water

3 tbsp. cornstarch

in a saucepan whisk together sugar, jello, and cornstarch until combined. Add in 2 cups water and bring to a boil- boil rapidly for 2 minutes. Remove from heat and cool to room temperature. As the glaze cools it will thicken. Add fruit to pie crust and pour glaze over fruit into the crust. Garnish with whipped cream and enjoy!