

# Kellogg's®



## REFRESHING STRAWBERRY CREAM CHEESE PIE

2 cups Kellogg's® Rice Krispies®  
cereal, crushed to  
fine crumbs

1 cup all-purpose flour

1/2 cup margarine or butter

2 tablespoons milk

3 tablespoons sugar

Combine cereal and flour. Cut in margarine. Add milk gradually, tossing with fork until entire mixture is moistened. Dough will be crumbly. Press evenly in 9-inch pie pan. Prick bottom and sides with fork. Bake at 400°F, 12 minutes or until lightly browned. Cool. Beat the 3 tablespoons sugar and the cream cheese until light and fluffy. Spread on bottom of pie shell. Set aside. Crush enough strawberries to make 1/2 cup. Combine with the 1/2 cup sugar, the cornstarch and water in medium-size saucepan.

2 pkgs. (3 oz. each)

cream cheese, softened

6 cups fresh strawberries

1/2 cup sugar

1 tablespoon cornstarch

1/4 cup water

1 tablespoon lemon juice

(Continued on back)

®KELLOGG COMPANY

## **REFRESHING STRAWBERRY CREAM CHEESE PIE**

**(Continued)**

Cook over medium heat until mixture boils, stirring occasionally. Continue cooking 2 minutes, stirring constantly. Stir in lemon juice. Cool slightly. Stir in remaining strawberries. Spoon into baked pie crust. Chill at least 3 hours.

**YIELD: ONE 9-INCH PIE**