

# Delicious Dessert To Start Outdoor Season



**One tasty way to kick off the unofficial beginning of the outdoor season is to whip up a Strawberry Lemonade Pie.**

(NAPS)—For barbecue lovers, the season can't start too early. As daylight hours get longer, the action heats up and the season can last well into the frosty days of fall. But the standard fare of such traditionally warm-weather gatherings—grilled meat and veggies—deserves to be followed with a delicious chilled dessert.

One tasty way to kick off the outdoor season is with Strawberry Lemonade Pie, a light summer dessert with a nontraditional twist. Like many crowd-pleasing desserts, this recipe uses Karo Syrup to add just the right amount of sweetness.

## **Strawberry Lemonade Pie**

*Prep time: 25 minutes*

*Bake time: 30 minutes*

*Chill time: 2 hours*

*Yield: 8 servings*

- 1 (9-inch) unbaked pie crust**
- ¾ cup sugar**
- 3 tablespoons all-purpose flour**
- 4 eggs**
- ½ cup Karo Light Corn Syrup**
- ½ cup lemon juice**
- ¼ teaspoon vanilla extract**
- 2 tablespoons Karo Light Corn Syrup**
- 1 teaspoon lemon juice**

- 1 teaspoon freshly grated lemon peel**
- 3 cups thinly sliced strawberries**
- Sweetened whipped cream and thinly sliced lemon, optional**

**Fit pie crust into a 9-inch tart pan with removable bottom and trim the edge OR a 9-inch pie pan and flute the edge. Line the crust with a double sheet of foil. Bake in preheated 350°F oven for 10 minutes. Remove foil and cool slightly.**

**Combine sugar and flour in a medium bowl. Add eggs, ½ cup corn syrup, ⅓ cup lemon juice and vanilla. Beat until smooth. Pour into partially baked shell. Bake about 30 minutes until filling is golden brown. Cool. Refrigerate at least 2 hours.**

**Combine remaining 2 tablespoons corn syrup, 1 teaspoon lemon juice and lemon peel. Cover and set aside. Just before serving, arrange sliced berries on top of baked filling and drizzle with lemon mixture. Top each serving with whipped cream and a lemon slice, if desired.**

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