

Strawberry Cream Pie

written by The Recipe Exchange | January 30, 2015

Ingredients

1/2 cup butter OR margarine – melted
1 1/2 cups all-purpose flour
1 cup chopped pecans
16 oz. cottage cheese
8 oz. cream cheese – softened
1 cup powdered sugar
1 cup sliced fresh strawberries
strawberry glaze OR Hershey's® strawberry syrup to top

Directions

Combine melted butter, flour, and nuts. Press into bottom and sides of a 9" pie plate. Bake in 350 degree oven for 20 minutes. Cool.

Blend cottage cheese, cream cheese, and sugar in blender until creamy. Refrigerate for 1 hour.

Spread mixture into prepared pie crust. Top evenly with strawberries. Drizzle strawberry glaze or syrup over top.

Refrigerate or freeze until needed.