



Life & Sprinkles  
BY TARYN CAMP

## MINI STRAWBERRY CREAM PIES

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Mini pies with a strawberry cream filling! They're topped with whipped cream and heart-shaped sliced strawberries.

### INGREDIENTS

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- 1 box of Pillsbury mini pie crusts
- 1 container of strawberry cream cheese
- 1/4 c sugar
- 1 tsp vanilla
- 4 oz whipped topping
- Sliced strawberries + a mini heart cookie cutter
- Whipped cream

### DIRECTIONS

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1. Bake the crusts according to the package directions \*mine had a shorter bake time, so be sure to keep an eye on them.
2. Beat the first 3 ingredients until smooth. Fold in the whipped topping and add in a little pink food coloring if you'd like a brighter shade.
3. Using a small heart-shaped cookie cutter, cut small hearts out of sliced strawberries.
4. Pipe the filling into each crust and top with whipped cream and a strawberry heart.
5. Optional- if you'd like to sweeten the strawberries, sprinkle them with a little bit of sugar and let them sit a bit. You can also spread a thin layer of strawberry jam or preserves on the crust before adding the filling.