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# Strawberry Mousse Pie

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*2<sup>nd</sup> place Pies – Theresa Windham*

## **Ingredients:**

¾ cup	Sugar
3 tbsp	Cornstarch
1 ½ cup	Water
1 pkg	Strawberry gelatin
4 cups	Fresh strawberries, sliced
1 ½ cup	Vanilla wafers, crushed (about 40)
½ cup	Sugar
½ cup	Brown sugar
½ cup	Butter, melted
1 pkg	Cream cheese, softened
¾ cup	Sugar
1 1/3 cup	Orange juice
1 tub	Cool Whip

1 pkg      Ladyfingers

**Directions:**

1. In a saucepan, combine sugar, cornstarch and water until smooth. Bring to a boil, cook and stir for 2 minutes or until thickened. Remove from heat; stir in gelatin until dissolved. Chill until partially set.
2. Combine the crushed vanilla wafers, sugar, brown sugar and melted butter. Press into bottom of spring-form pan. Place ladyfingers around the inside of the pan while pressing firmly down into vanilla wafer crust.
3. Place strawberries into the crust; pour gelatin mixture over berries.
4. Mix cream cheese, sugar orange juice, cool whip. Pour onto berries.
5. Refrigerate overnight.