

# A RECIPE FROM CARLA NEGGERS...

## FRESH RASPBERRY PIE

### Ingredients

1 quart fresh raspberries, washed and dried

1 cup water (total)

1 cup sugar

3 tablespoons cornstarch

3 to 4 oz. cream cheese (optional)

1 baked, cooled pie shell

### Directions

Bake an 8" or 9" pie shell and allow to cool.

Simmer 1 cup berries with  $\frac{2}{3}$  cup water for about three minutes.

Blend sugar, cornstarch and  $\frac{1}{3}$  cup water and stir into berry mixture. Stirring constantly, boil for one minute (mixture will lose its cloudy appearance).

Spread cream cheese over bottom of baked, cooled pie shell if desired; can add a bit of milk or cream to help spreading consistency.

Add remaining 3 cups of berries to pie shell. Top with cooked berry mixture and refrigerate pie for about 2 hours, until firm.

Serve with whipped cream or vanilla ice cream.