

FRESH RASPBERRY PIE (NO BAKE!)

9" baked pie shell or graham cracker crust 1/2 cup water
3 pints fresh raspberries 1 cup sugar
3 Tbsp. cornstarch
1/4 tsp. salt
1 Tbsp. butter or margarine

Cook 1 pint raspberries, mashed in a sauce pan with water, sugar, salt and cornstarch. Stir and cook over low heat until thick. Add butter. Cool (place hot pan on a bowl of ice while you clean up). When cool fold in the remainder (2 pints) of fresh uncooked raspberries. Gently pour and spread into prepared pie shell. Refrigerate 3 hrs. Serve with whipped cream.

Source: High Hopes Farm, Westmoreland, New Hampshire.

For more recipes, visit www.raspberryblackberry.com.

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