

Best Raspberry Pie Recipe Ever

Pie Filling
2 C Spooner
Raspberries

Glaze
1 C Fresh Spooner
Raspberries
2/3 C Sugar
1/2 C Water
3 Tbls Cornstarch



1 Keebler Ready Crust Shortbread Pie Crust or
Graham Cracker Ready Crust
Whip Cream or Cool Whip

DIRECTIONS: Place 2 C fresh Raspberries into pie crust.

GLAZE: In saucepan, combine 1 C Raspberries with 2/3 C Sugar. Dissolve 3 Tbl Cornstarch in 1/2 C water and add to sauce pan with berry mixture, stirring over medium heat until glossy and slightly thick & starts to boil. (about 3 min.) Cool slightly & pour over fresh berries in pie crust & chill. Serve with whip cream.
Makes 1 pie