

RASPBERRY PIE

(The Cooks Next Door)

pastry for a two-crust pie

8 cups fresh or frozen raspberries

juice of 1 lemon

1 cup sugar

1/4 cup cornstarch

Mix together cornstarch and sugar. Add lemon juice and sugar mixture to raspberries. Pour into a pastry-lined pie plate and top with pastry crust that has vent holes cut into it. Bake at 375F for 60-90 minutes (timing depends on fresh or frozen berries) until center of pie is bubbling. Allow to cool (pie will thicken as it cools).

Serves 8.

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