

Dessert

Raspberries and Cream Pie

Try-Foods International - Apopka, FL

Servings: 8

Preparation Time: 15 minutes

Cook time: 10 minutes

2 1/4 cups cream cheese, softened

2/3 cup whipping cream

1 9-inch baked piecrust

1 quart fresh red strawberries

1 cup sugar

1/2 cup unsweetened cranberry juice

1/4 cup cornstarch

unsweetened whipped cream

In a medium bowl, beat the cream cheese and whipping cream until creamy. Spread the mixture over the bottom of the cooled piecrust. Chill about one hour or until firm.

Mash two cups of the raspberries. Reserve the remaining raspberries. Stir in the sugar. Let stand 1 hour. Push the raspberries through a fine sieve.

In a saucepan, combine the cranberry juice and cornstarch. Stir in the sieved berry mixture. Cook and stir over medium heat until thickened and bubbly. Reduce the heat. Cook and stir for 2 minutes more. Remove from the heat and let cool.

Spread three-fourths of the thickened berry mixture over the cream cheese layer in the piecrust. Arrange two cups of the reserved raspberries over the top of the pie. Spoon and spread the remaining cooled berry mixture over the whole berries.

Chill 1 hour or until set.

Garnish with whipped cream.

Per Serving (excluding unknown items): 407 Calories; 30g Fat (65.1% calories from fat); 5g Protein; 31g Carbohydrate; trace Dietary Fiber; 98mg Cholesterol; 201mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.