

Pies

Very Raspberry Pie

Family Circle Magazine

Servings: 8

Preparation Time: 20 minutes

Cook time: 2 minutes

3 cups fresh raspberries

1/2 cup granulated sugar

4 teaspoons cornstarch

1 pkg (8 oz) cream cheese, softened

1 cup whipped topping

1 cup confectioner's sugar

1 graham cracker crust (9 ounces)

Additional berries for garnish (optional)

Mash two cups of raspberries in a medium saucepan. Place over medium-high heat. Add granulated sugar, cornstarch and 1/4 cup water. Bring to a boil, stirring constantly. Cook, stirring for two minutes. Cool to room temperature.

In a large bowl, beat cream cheese, whipped topping and confectioner's sugar until smooth.

Spread cream cheese mixture evenly over bottom of prepared crust. Arrange remaining raspberries around edge of crust. Spoon cooled raspberry sauce over the top. Garnish with additional berries, if desired.

Refrigerate for three hours.

Per Serving (excluding unknown items): 266 Calories; 13g Fat (41.9% calories from fat); 3g Protein; 37g Carbohydrate; 3g Dietary Fiber; 32mg Cholesterol; 88mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 2 1/2 Fat; 2 Other Carbohydrates.