

BAVARIAN RASPBERRY CREAM PIE

Ingredients:

1 baked cooled pie shell (9 inch)
2 pints raspberries
1 cup sugar
2 tablespoons gelatin
1 tablespoon lemon juice
2 cups of whipped cream

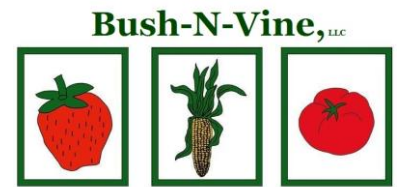
Directions:

Crush 1 quart (roughly 2 pints) raspberries and add one cup of sugar. Let stand ½ hour. Soak 2 tablespoons of gelatin in 3 tablespoons of water, dissolve in 3 tablespoons of boiling water. Stir into berries. Add one tablespoon lemon juice. When almost set, fold in 2 cups of whipped cream. Pour into pie shell and cool. Sprinkle top with granola, coconut, chocolate shavings, or more whipped cream and fresh berries.

This recipe provided by Bush-N-Vine Farm.

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"I got mine at the Bush-N-Vine"