

RASPBERRY CUSTARD PIE

Serves: 8

Pastry for single-crust pie (9inches)

Topping:

3 eggs

1/2 C. all purpose flour

2 C. sugar

1/4 C. packed brown sugar

1/2 C. all-purpose flour

1/4 C. cold butter

1/3 C. evaporated milk

2 tsp. vanilla extract

Dash salt

5- 1/2 C. fresh or frozen raspberries

In a large mixing bowl, beat eggs. Add sugar, flour, milk, vanilla, and salt; mix well. Gently fold in raspberries. Pour into crust. For topping, combine topping ingredients in a small bowl and cut in butter until crumbly. Sprinkle over filling. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees; bake 45-50 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers.

This recipe provided by Bush-N-Vine Farm.

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