

## CHOCOLATE RASPBERRY PIE

1 unbaked pastry shell (9 “)  
3 tablespoons sugar  
1 tablespoon cornstarch  
2 cups fresh or frozen (thawed) Bush-N-Vine raspberries

### FILLING:

1 – 8 oz cream cheese, softened  
1/3 cup sugar  
½ tsp. vanilla extract  
½ cup heavy whipping cream, whipped

### TOPPING:

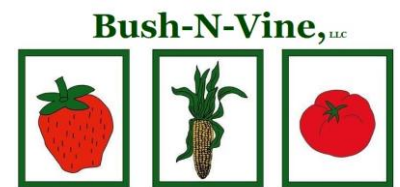
2 squares (1 oz each) semisweet chocolate  
3 tbsp. butter

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees for 8 minutes. Remove foil and bake 4-5 minutes longer. Cool on a wire rack.

In a saucepan, combine sugar and cornstarch. Stir in the raspberries; bring to a boil over medium heat. Boil and stir for 2 minutes. Remove from the heat; cool for 15 minutes. Spread into shell; refrigerate.

In a mixing bowl, beat cream cheese, sugar and vanilla until fluffy. Fold in whipped cream. Carefully spread over raspberry layer. Cover and refrigerate for at least 1 hour. Melt chocolate and butter; cool for 4-5 minutes. Pour over filling. Cover and chill for at least 2 hours. Store in the refrigerator. Yield: 6-8 servings

This recipe provided by Bush-N-Vine Farm.  
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*"I got mine at the Bush-N-Vine"*