RASPBERRY PIE RECIPE

FROM THE COUNTRY COOKING MASTER: JILL HASTINGS

INGREDIENTS

1 QUART FRESH RASPBERRIES
1 CUP SUGAR
2 TBS. CORNSTARCH
1/2 TBS. INSTANT TAPIOCA
1 BEATEN EGG
3 TBS. BUTTER
GRATED ZEST OF 1/2 LEMON
GRATED FRESH NUTMEG

DIRECTIONS

USE YOUR FAVORITE PIE CRUST RECIPE or BOUGHT PIE CRUST MIX
LINE 9" PIE PLATE WITH CRUST AND BRUSH WITH EGG
MIX BERRIES, SUGAR, CORNSTARCH, TAPIOCA, BUTTER AND A HINT OF GRATED NUTMEG
MIX GENTLY.
PUT INTO PIE PLATE
CUT LATICE CRUST FROM SECOND CRUST, BRAID OR WEAVE AS YOU WISH, BRUSH PASTRY WITH EGG.
PINCH SIDES EVENLY, CRIMP.

PREHEAT OVEN 425* BAKE FOR 10 MINS.
REDUCE HEAT TO 350* AND BAKE AN ADDITIONAL 45 MINS.
COVER THE OUTSIDE CRUST WITH EITHER TIN FOIL OR A PASTRY RING TO PREVENT ADDITIONAL BROWNING.