

Chocolate Raspberry Pie

Ruth Bartell - Morris, Manitoba
Taste of Home Prize-Winning Recipes

Servings: 8

*1 nine-inch pastry shell, unbaked
3 tablespoons sugar
1 tablespoon cornstarch
2 cups fresh or frozen unsweetened raspberries, thawed*

FILLING

*1 package (8 ounces) cream cheese, softened
1/3 cup sugar
1/2 teaspoon vanilla extract
1/2 cup heavy whipping cream, whipped*

TOPPING

*2 squares (1 ounce ea) semisweet chocolate
3 tablespoons butter*

Preheat the oven to 350 degrees.

Line an unpricked pastry shell with a double thickness of heavy-duty foil.

Bake for 8 minutes. Remove the foil. Bake 5 minutes longer. Cool on a wire rack.

In a saucepan, combine the 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 the shell. Refrigerate.

In a mixing bowl, beat the cream cheese, sugar and vanilla until fluffy. Fold in the whipped cream. Carefully spread over the raspberry layer. Cover and refrigerate for at least one hour.

Melt the chocolate and butter. Cool for 4 to 5 minutes. Pour over the filling. Cover and chill for at least two hours.

Store in the refrigerator.

Per Serving (excluding unknown items): 448 Calories; 33g Fat (61.2% calories from fat); 4g Protein; 42g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 140mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 6 1/2 Fat; 2 1/2 Other Carbohydrates.