

Raspberry Pie

Connie Hopkins

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

*1 large graham cracker
crust
1 to 1-1/2 quart raspberries
1 1/2 cups sugar
1/4 cup cornstarch
pinch salt
1 1/2 cups water
1 package (3 ounce)
raspberry jello*

Place the raspberries in the pie crust.

In a saucepan, combine the sugar, cornstarch, salt and water. Bring to a boil slowly. Add the raspberry jello. Stir until dissolved. Cool until thickened. Pour the glaze over the raspberries.

Refrigerate until set, one to one and one-half hours.

Per Serving (excluding unknown items): 214 Calories; trace Fat (0.0% calories from fat); trace Protein; 55g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 3 1/2 Other Carbohydrates.