

# Raspberry Pie

Mrs. Torrance H. Sneed - Balboa, Canal Zone  
River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 8

### CRUMB CRUST

1 1/3 cups crushed graham crackers  
1/4 cup butter or margarine, melted  
3 tablespoons powdered sugar

### FILLING

1 package (8 ounce) cream cheese  
2 eggs  
1 teaspoon vanilla

1/2 cup sugar

### TOPPING

1 package frozen raspberries  
3 tablespoons sugar  
2 tablespoons cornstarch  
whipped cream (sweetened)

Preheat the oven to 350 degrees.

In a bowl, combine the cracker crumbs, melted butter and sugar. Pat the mixture into the bottom and sides of an eight- or nine-inch pie pan.

In a bowl, beat the cream cheese, eggs, vanilla and sugar together. Pour over the crumb crust.

Bake in the oven until set, about 15 to 18 minutes.

In a saucepan, heat the raspberries. Add the sugar. Thicken with the cornstarch. Cool.

Spread the raspberry mixture over the filling. Frost with the sweetened whipped cream.

Refrigerate for several hours before serving.

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Per Serving (excluding unknown items): 257 Calories; 17g Fat (59.1% calories from fat); 4g Protein; 23g Carbohydrate; trace Dietary Fiber; 100mg Cholesterol; 162mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 3 Fat; 1 1/2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	257	Vitamin B6 (mg):	trace
% Calories from Fat:	59.1%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	35.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.9%	Riboflavin B2 (mg):	.1mg

**Total Fat (g):** 17g  
**Saturated Fat (g):** 10g  
**Monounsaturated Fat (g):** 5g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 100mg  
**Carbohydrate (g):** 23g  
**Dietary Fiber (g):** trace  
**Protein (g):** 4g  
**Sodium (mg):** 162mg  
**Potassium (mg):** 54mg  
**Calcium (mg):** 32mg  
**Iron (mg):** 1mg  
**Zinc (mg):** trace  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 692IU  
**Vitamin A (r.e.):** 196RE

**Folacin (mcg):** 10mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 2  
**% Refuse:** n n%

### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 3  
**Other Carbohydrates:** 1 1/2

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 257 **Calories from Fat:** 152

#### % Daily Values\*

<b>Total Fat</b>	17g	26%
	Saturated Fat 10g	52%
<b>Cholesterol</b>	100mg	33%
<b>Sodium</b>	162mg	7%
<b>Total Carbohydrates</b>	23g	8%
	Dietary Fiber trace	0%
<b>Protein</b>	4g	
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<b>Vitamin A</b>		14%
<b>Vitamin C</b>		0%
<b>Calcium</b>		3%
<b>Iron</b>		3%

\* Percent Daily Values are based on a 2000 calorie diet.