

Raspberry Pie

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Ingredients:

20 oz frozen raspberries, thawed.
2 cups of vanilla wafer crumbs.
½ cup of sugar.
1 teaspoon of cinnamon.
5 tablespoons of butter, melted.
1 packet unflavored gelatin.
¼ cup of water, cold.
½ teaspoon of lemon peel.
½ pint of heavy cream.
1 teaspoon of vanilla.
Pie shell.

Directions:

Drain the raspberries, reserving 1 cup of their juice.

Combine the crumbs, sugar, ½ teaspoon of the cinnamon and melted butter; then pat into a 10 inch pie plate.

Bake at 375°F (190°C) for 8 -10 minutes, then allow to cool.

Soften the gelatin in water.

Mix the reserved raspberry juice, the remaining ½ teaspoon of cinnamon and lemon peel and heat to boiling.

Remove from heat, then add the gelatin and stir until melted.

Chill until the mixture just begins to thicken.

Whip the cream and add the vanilla.

Fold the raspberries, gelatin mixture and whipped cream together.

Pour into the pie shell and chill.