

MAKING MEMORIES

COOKING WITH KSPS



RASPBERRY CREAM PIE

- 1 (9 inch) pastry crust - favorite recipe or store bought
- 1 (8 ounce) package cream cheese, softened
- 1 cup powdered sugar
- 1/2 cup sour cream
- 1 tsp vanilla
- dash salt
- 3 cup cool whip
- 1 tbsp cornstarch
- 1/4 Cup sugar
- 1 (6 ounce) package frozen raspberries or 1 heaping cup fresh raspberries
- 1 1/2 tbsp water
- 1 1/2 tbsp lemon juice
- 1 tbsp butter
- 1/2 tbsp vanilla
- dash salt

1. Prepare the pie crust according to recipe or package directions. For an easy option, graham cracker pie crusts work wonderfully for this recipe.
2. Take the crust out of the oven when it is golden brown and let it cool completely.
3. In a medium sized sauce pan, combine corn starch, sugar, raspberries, water, and lemon juice.
4. Over medium high heat, bring the mixture to a boil stirring constantly. Let it boil for a couple of minutes, until the berries break down and the consistency is just a bit thinner than pudding.
5. Remove it from the heat, and mix in butter, vanilla, and a dash of salt. Let it all cool completely.
6. Place your softened cream cheese into your stand mixer or medium sized mixing bowl. Beat it until smooth.
7. Add powdered sugar, vanilla, and a dash of salt. Mix for about 2 minutes.
8. Add sour cream and cool whip. Mix until well combined.
9. Pour the filling into the cooled pie crust.
10. Once the topping has cooled, pour it over the top of the filling.
11. Refrigerate for at least 1 hour before serving.



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