

Carolyn Bociurko

Fresh Raspberry Pie

1 9" baked pie shell	1 cup sugar
4 cups raspberries	1 1/3 cup water
2 tbsp cornstarch	

In a sauce pan, simmer 1 cup of raspberries with 1 cup sugar and 1 cup water for approx. 15 minutes. Strain. Mix 2 tbsp cornstarch with the remaining 1/3 cup water, add to the strained mixture.

Place mixture back on stove top and bring to a boil. Reduce heat and stir until thickened. Remove from stove top and let cool slightly.

Place remaining 3 cups of uncooked raspberries into the pie shell. Pour thickened mixture over raspberries. Place in the fridge to set. Top with whipped cream and serve.

Strawberry Rhubarb Pie

1 double pie shell	3 tbsp quick-cooking tapioca
4 c. cut rhubarb	1/8 tsp nutmeg
2 c. sliced fresh strawberries	2 tbsp butter
1 tbsp lemon juice	Granulated sugar for topping
1 1/2 c. sugar	

Preheat oven to 400F. Lightly combine rhubarb and berries in large bowl. Sprinkle with lemon juice. In a small bowl, combine sugar, tapioca, and nutmeg. Toss lightly with fruit. Pour fruit mixture into unbaked pie shell. Dot with butter. Top with second pie shell and seal edges. Make cuts in top with a knife for steam vents. Sprinkle top with granulated sugar. Bake for 45-50 minutes.

Strawberry or Raspberry Platz

2 cups flour	1/8 tsp salt
2 tsp. baking powder	1/2 cup butter
1 cup sugar	

Mix together and add:

1 cup milk	2 tsp vanilla	3 eggs, well beaten
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Spread mixture on large 12 x 8 cookie sheet with sides on it. Top with berries (whatever is in season, or can use frozen berries, thawed.)

Topping:

1/4 cup butter, melted	3/4 cup flour	3/4 cup sugar
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Mix together and sprinkle on top.