

raspberry pie

18 - 24 ounces fresh raspberries (not frozen)
pie crust (homemade or prepared)
filling as follows:
1 Tablespoon + 1 teaspoon cornstarch
1/2 cup sugar
1 cup 100% apple juice
3 Tablespoons raspberry jello (powder form)

prepare pie crust according to recipe/package directions. let cool completely. meanwhile, prepare the filling. in a medium saucepan whisk together cornstarch and sugar (no heat) until all lumps are dissolved. slowly add cold juice and turn heat to medium high. stir constantly until sauce reaches a full boil. remove from heat and whisk in jello. let the filling cool for 30 minutes. in a large bowl combine berries and filling. stir gently with a spatula until well incorporated. pour berry mixture into pie crust and refrigerate 3 hours + before serving. garnish with fresh whipped.