

SAMSSites Recipes

Raspberry Pie

Trial and error

Raspberry pie is not my favorite pie but Lee loves it. To make sure it is gluten free use rice flour in crust and pie.

- Cream cheese pie crust (make enough for the top as well)
- 5 - small containers 6 oz fresh raspberries
- 4 tablespoons flour
- 3/4 cup sugar
- 1/2 teaspoon cinnamon
- 3 tablespoons of butter
- Wax paper
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If the raspberries are frozen, thaw. Mix flour, sugar and cinnamon. Fold in raspberries. Put into unbaked crust. Dab with butter. Roll out some of the crust on wax paper. Turn over on pie and remove wax paper. Cover edge with tin foil. Bake at 375 for 25 minutes remove foil and bake another 25 minutes until golden brown and raspberries appear to be bubbling.

