



Aunt Bubble's Magic Raspberry Pie

From Connie Kneis



- 1 can (1 1/3 C) sweetened condensed milk
- 1/4 C (or a bit more) fresh lemon juice
- 1 C (or a bit more) frozen raspberries, thawed at least some and drained
- 1 9" pie shell, home-made or purchased, baked
- 1 C heavy cream
- 1 T sugar
- 1 t vanilla extract.

Mix the milk and juice till thickened then gently fold in berries. Put all into baked purchased or home-made 9" pie shell. Refrigerate and top with whipped cream whipped with sugar and vanilla. I often save a few raspberries to make a little flower in the center along with a few mint leaves.

Pie Shell Recipe

1 C + 2 T sifted flour

1/2 t salt

7T shortening (I use Crisco but note many recipes call for part shortening and part cold butter for flakiness and flavor)

2T + 1t water

Cut flour, salt and shortening together till crumbly. Sprinkle water on the mix and stir it together. Make a ball of the dough and chill it for a while in the refrigerator, then put on floured surface and roll out to slightly bigger than the pan you will use. Gently fit the crust into the pan. Trim off the excess that hangs over the edge of the pan and crimp the edge by pressing gently around with the tines of a fork. With the fork, poke a number of perforations on the bottom and sides of the pan to prevent the crust from ballooning up. Bake at 375 for 12-15 minutes until slightly golden. Cool and then fill.