



BUTLER'S NO-BAKE RASPBERRY PIE

9" baked pie shell or graham cracker crust

$\frac{1}{2}$ cup water

3 pints fresh Butler's raspberries

1 cup sugar

3 Tbsp. cornstarch

$\frac{1}{4}$ tsp. salt

1 Tbsp. butter or margarine

Mash 1 pint of berries, and stir in a sauce pan with water, sugar, cornstarch and salt. Cook and stir until thick. Stir in butter. Allow to cool. Mix in the other 2 pints of raspberries. Spread in pie crust and chill for three hours. Top with whip cream and serve.

From the Kitchen of Mrs. Butler

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