

“Mr. Depleted my Heart” Raspberry Cream Pie

Submitted by Stacie Lefes

Ingredients

Basic Crust:

1 1/2 cups flour

1/2 cup shortening/Crisco

3-4 tablespoons cold water

*for chocolate flavor, mix in with flour:

3 tablespoons dark chocolate cocoa

3 tablespoons sugar

Cream Cheese Mixture:

8 ounce cream cheese

2 cups powdered sugar

1/2 teaspoon vanilla

Raspberry Filling:

2 boxes (10 ounce) frozen raspberries in light syrup, thawed

4 tablespoons sugar

2 tablespoons cornstarch

*pie crust - Cut shortening into flour (mixed with cocoa and sugar) with a pastry blender, add water slowly. Once the dough has formed, cover with plastic wrap and refrigerate until needed.

*cream cheese mixture - Whip the cream cheese, powdered sugar and vanilla until fluffy. Also refrigerate until ready to make the pie.

*raspberry filling - Drain the raspberries, keeping 2/3 cup of the syrup. In a saucepan, mix the sugar and cornstarch, then slowly mix in the raspberry syrup. Cook and stir over medium-low heat until the mixture thickens and boils. Take the mixture off the heat and add in the raspberries. Make sure the filling cools completely before adding to the pie.

*putting the pie together - Roll out the dough and place into pie dish. Spread the cream cheese mixture over the pie crust. Then add the raspberry filling on top.

*Bake at 350 degrees for no more than 30 minutes.

*Once the pie has cooled, I spoon Whipped Cream Frosting...

1 pint heavy cream

*Beat until the cream becomes frothy, in a chilled bowl and with cold beaters. Then add the next 2, or 3, ingredients.

1 cup sifted powdered sugar

1 teaspoon vanilla

optional - 1/2 cup dark chocolate cocoa

*Continue beating all the ingredients until mixture becomes thick. Use the frosting immediately.

*...on top of the pie with chocolate syrup. If there is any left-over pie crust, cut out shapes (hearts), bake and also place on top of the pie.