

Fresh Raspberry Pie

2 c all purpose flour
1 Tbsp sugar
½ tsp salt
¾ c shortening
1 egg, beaten
3 Tbsp cold water
1 Tbsp white vinegar

Filling:

1 1/3 c sugar
2 Tbsp quick cooking tapioca
2 Tbsp cornstarch
5 c fresh or frozen unsweetened raspberries, thawed
1 Tbsp butter

Topping:

1 Tbsp milk
1 Tbsp sugar

In a large bowl, combine the flour, sugar and salt, cut in shortening until mixture resembles coarse crumbs. Combine the egg, water and vinegar; stir into flour mixture just until moistened. Divide dough in half so that one ball is slightly larger than the other, wrap each in plastic wrap, Refrigerate for 30 minutes or until easy to handle.

Meanwhile, in another large bowl, combine the sugar, tapioca, cornstarch and raspberries, let stand for 15 minutes.

On a lightly floured surface, roll out larger ball of dough to fit a 9 inch pie plate. Transfer dough to pie plate; trim even with edge. Add raspberry filling; dot with butter.

Roll out remaining dough to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top. Brush with milk, sprinkle with sugar. Bake at 350° for 50-55 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Yield: 6-8 servings