

Raspberry Pie

Pay de Frambuesa

Ingredients

1 cup sugar
¼ cup cornstarch (for example, Maizena)
4 cups fresh raspberries
½ cup water
2 tbsp unsalted butter
1 tsp pure vanilla extract
1 baked 9-inch pie crust (recipe below)
Whipped cream, to decorate, optional

Combine sugar, cornstarch, 2 cups of the raspberries and water in a pot. Bring to boil, then reduce to medium heat and stir until mix thickens and turns clear, about 5 minutes. Add butter and vanilla, stir until incorporated. Add the rest of the raspberries, reserving about a few for decoration. Remove from heat and let stand for 15-20 minutes; pour in baked pie crust and refrigerate for at least one hour. Decorate with reserved raspberries (and whipped cream, if using). Serve by itself or with a scoop of vanilla ice cream.



Basic Pie Crust

Makes one 9-inch

Ingredients

1 cup flour
½ tsp baking powder
½ cup butter
1 egg
1 tbsp sugar

For brushing: 1 egg **or** 1 tbsp milk mixed with ½ tsp sugar

Mix flour and baking powder; cut butter in the flour mix with a wooden spatula, then rub with fingers until a sandy texture is reached. Make an opening in the centre, mix egg and sugar and then incorporate everything into a soft dough. Roll and place on a 9-inch pie mold. Follow directions of pie recipe.

If baked empty, wrap dough around the rim of the mold and press with fingers or a fork, to avoid shrinkage during baking, and either use baking beads or prick the bottom and sides of the dough with a fork. Brush around edge with egg or milk/sugar mix. Bake at 350°F (180°C) for approximately 25 minutes, until golden brown and crispy. Let cool before adding filling.