

Raspberry Apple Butter

Ingredients:

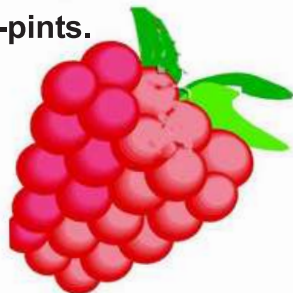
7 1/2 lb large unpeeled apples
(about 20, quartered)
1 C water
4 C sugar

3 C fresh raspberries
1 tsp ground cinamon
1/4 tsp ground cloves

DIRECTIONS:

In a large covered kettle, simmer the apples and water until tender. Press through a sieve or food mill. Measure 2 qts of pulp; place in a large roaster (discard the rest or save for another use). Add remaining ingredients; mix well. Bake, uncovered, at 300 for 2 to 2 1/2 hours, stirring occasionally, or until mixture reaches desired consistency. Pour hot liquid into hot jars, leaving 1/4" headspace. Adjust caps. Process for 10 minutes in a boiling-water bath.

Yield: 10 half-pints.



Mouthwatering Raspberry Pie

Ingredients:

1/4 C sugar
1Tbl cornstarch
1C water
1 3oz pkg raspberry gelatin
5 C fresh raspberries
1 graham cracker crust (9")
Whipped Cream (optional)

DIRECTIONS:

In a saucepan, combine sugar and cornstarch. Add the water and bring to a boil, stirring occasionally. Cook and stir for 2 minutes. Remove from the heat; stir in gelatin until dissolved. Cool for 15 minutes. Place raspberries in the crust; slowly pour gelatin mixture over berries. Chill until set, about 3 hours. Garnish with whipped cream if desired.

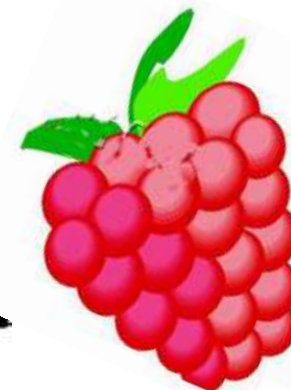
Yield: 6-8 servings.

Favorite
Raspberry
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Raspberry Loaves

Ingredients:

1/2 C butter, softened
1/2 C sugar
2 eggs
1/3 C sour cream
2 C flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 C raspberries
1/2 C chopped nuts

DIRECTIONS:

Cream butter and sugar together. Add eggs and beat until fluffy. Add sour cream and stir. In another bowl, mix flour, baking powder, baking soda and salt. Combine both mixtures, then gently fold in raspberries and nuts. Spoon dough into 2 greased 8" x 4" loaf pans. Bake at 350 for 40-50 minutes.



Raspberry Pie Supreme

Ingredients:

4-5 C raspberries
1 (9") unbaked pie crust
1 1/4 - 1 1/2 C sugar
1 C flour
1/4 tsp salt
1 C sour cream
2 tsp sugar

DIRECTIONS:

Spread raspberries on bottom of pie shell; set aside. In mixing bowl, combine sugar, flour and salt. Stir in sour cream and mix well. Spoon this mixture over berries, spreading to edges of pie crust. Sprinkle with remaining sugar and bake at 450 for 10 minutes. Reduce heat to 350 and bake for another 30 minutes or until top is lightly browned.

Raspberry Pretzel Jello Salad

Ingredients:

1 C crushed pretzels
1 1/2 Tbl sugar
4 Tbl margarine
1 3oz pkg cream cheese
1/2 C sugar
1 8oz carton frozen whipped topping
1 3oz pkg raspberry gelatin
1 C boiling water
1 10oz box frozen raspberries

DIRECTIONS:

Mix pretzels with 1 1/2 Tbl sugar and softened margarine. Press mixture into an 8" x 8" pan. Bake at 350 for 10 minutes. Cool. Combine sugar and softened cream cheese, and fold in thawed topping. Spread over crust. Dissolve gelatin in water and add frozen berries, stirring to break up berries. Pour berries over topping and chill until set. Recipe may be doubled.

