

Rosie's Raspberry Pie

1 cup water
1 cup sugar
½ cup water
3 Tbsp corn starch
3 oz. pkg. raspberry jello
1 qt. raspberries (fresh or frozen)
Graham Cracker crust

Heat 1 cup water and 1 cup sugar in a large saucepan almost to a boil. While this is warming, mix ½ cup water and cornstarch together in a bowl, stirring until well mixed. Add the water/cornstarch to the heated water/sugar and heat until boiling, stirring until it starts to thicken like gravy. Take off the heat and add the jello and mix it in. Cool this mixture for 10-15 minutes until the pan is not hot anymore and mixture is just slightly more than room temperature. Fold in the quart of raspberries. Pour this filling into the graham cracker crust and put into the refrigerator for at least 4 hours or overnight. If you want to change the flavor of the fruit, change the jello, too.