

## Raspberry Chiffon Pie

### Fruit Layer

3 cup fresh raspberries  
3 tablespoons powdered pectin  
1 & ½ cup sugar  
1 9inch pie shell, baked and cooled

### Chiffon Layer

3 tablespoons raspberry gelatin  
3 tablespoons boiling water  
3 oz softened cream cheese  
1 cup heavy cream

### Whipped Cream Topping

1 & ¼ cups heavy cream  
2 tablespoons sugar

### Instructions:

#### Fruit Layer

Cook 2 cups of berries in medium saucepan over med-high heat for about 3 minutes. Add pectin and bring to a full boil stirring constantly. Stir in sugar and salt and return to a full boil. Cook until slightly thickened, about 2 minutes. Pour through a fine-mesh strainer into a medium bowl. Press on solids to extract as much puree as possible. Gently fold remaining cup of berries into puree. Spread puree in pie shell and set aside.

#### Chiffon Layer

Dissolve gelatin in boiling water in large bowl. Add cream cheese, beat with mixer on high speed until smooth, about 2 min. In a separate bowl whip 1 cup of cream until stiff peaks form. Fold cream cheese mixture and whipped cream together and place in pie on top of fruit layer. Cover pie with plastic wrap and refrigerate until set. (at least 3 hours)

#### Whipped Cream Topping

Whip cream and sugar together. Spread over chilled pie and serve.