



# RASPBERRY CREAM CHEESE PIE



**SENSORY OBJECTIVES:** THE CRUST IS CRUNCHY, THE FILLING IS FLUFFY, AND THE BERRY TOPPING IS JUICY. WHAT HAPPENS WHEN THEY ALL COME TOGETHER?

**SPEECH OBJECTIVES:** WHICH PART IS SWEET? WHICH PART IS TART? WHICH INGREDIENTS ARE RICH? WHERE IS THE CHOCOLATE?

## **INGREDIENTS:**

- ONE 8 OZ PKG. CREAM CHEESE
- $\frac{3}{4}$  C POWDERED SUGAR
- 2 TSP VANILLA
- 1 C HEAVY CREAM
- 2 PTS FRESH RASPBERRIES
- $\frac{1}{3}$  C SEEDLESS RASPBERRY JAM, HEATED UNTIL MELTED
- BITTERSWEET CHOCOLATE, GRATED AS GARNISH

## **NOTES:**

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## **INSTRUCTIONS:**

BEAT THE HEAVY CREAM UNTIL STIFF, WHEN ALMOST STIFF ADD 1 TSP VANILLA. CHILL UNTIL READY TO USE. IN ANOTHER BOWL BEAT CREAM CHEESE, POWDERED SUGAR AND 1 TSP VANILLA.

ON LOW SPEED BEAT THE WHIPPED CREAM INTO THE CREAM CHEESE MIXTURE. WHEN BLENDED POUR INTO COOLED PIE CRUST AND SPREAD THE MIXTURE EVENLY IN THE CRUST. WARM RASPBERRY JAM UNTIL IT MELTS, GENTLY TOSS RASPBERRIES IN JAM AND GENTLY SPOON ON TO PIE.

COOL UNTIL SERVING TIME, AT LEAST 3-4 HOURS. GRATE A SMALL AMOUNT OF BITTERSWEET CHOCOLATE ON RASPBERRY TOPPING AND SERVE.