

A Recipe From *tikkido*

A Cool and Delicious Raspberry Cream Pie Recipe for Pi Day

<https://tikkido.com/blog/raspberry-cream-pie-recipe>

Crust Ingredients:

- 2 cups graham cracker crumbs
- 1/3 cup granulated sugar
- 6 Tablespoons butter, melted

Cream Layer Ingredients:

- 1 8 ounce container of Cool Whip
- 4 ounces of cream cheese, softened
- 1/2 cup powdered sugar

Raspberry Layer Ingredients:

- 6 Tablespoons cornstarch
- 1 12 ounce bag of frozen raspberries, thawed (don't discard the juice)
- 1 1/3 cup granulated sugar (I'd reduce to 1/2 cup next time)
- 1/4 cup corn syrup
- 1 1/2 cups water



Instructions:

1. Combine graham cracker crumbs, sugar, and melted butter together. Press into a deep pie tin. Bake at 350 degrees Fahrenheit for 10 minutes and let cool completely.
2. Beat cream layer ingredients together with a mixer until well combined. Spread in the graham cracker crust. Chill while working on the raspberry layer.
3. Combine raspberry layer ingredients in a saucepan and cook over medium heat, whisking the entire time, for approximately 8-10 minutes, until the mixture thickens and turns translucent. Do not let boil. Let raspberry mixture cool completely, and spread on top of the cream layer.
4. Refrigerate for at least two hours before serving.