



Raspberry-Rhubarb Lattice-Top Pie

Pastry for Double Crust Pie

- 1 pint (2 cups) fresh or frozen, unsweetened raspberries (thawed if frozen)
- 1 quart (4 cups) fresh or frozen, rhubarb (thawed if frozen)
- 1 ¼ cups granulated sugar, or to taste
- ⅓ cup sifted all-purpose flour
- 1 teaspoon lemon juice
- 1 tablespoon cold unsalted butter, cut into small pieces

Glaze: 1 egg beaten with 2 tablespoons heavy cream

Preheat oven to 350 degrees

Separate one-third of the pastry and refrigerate it, well wrapped, until ready to use. Roll out remaining two-thirds for the bottom crust. Fit it into an 11-inch pie plate and chill. Put the raspberries and rhubarb in a large mixing bowl and sprinkle with the sugar, flour and lemon juice. Toss very gently so as not to break raspberries. Spoon the filling into the pie shell and dot with butter. Refrigerate while you prepare the lattice top.

Roll out the pastry for the lattice and cut it into ½ inch strips. Weave the strips together over the filling, and place an extra strip or two along the edge where the bottom crust joins the lattice top; press this strip with the tines of a fork to seal well. Brush the lattice and all pastry edges with the glaze, and place the pie on a large parchment covered baking sheet (to catch dripping juices).

Bake for about 1½ hours, until the pastry is golden brown and the juices in the center of the pie are bubbling. Let cool on a rack before serving.

From Martha Stewart's *Pies and Tarts*

Raspberry Sauce

for cakes and tortes, ice cream and yogurt



- 2 cups fresh or frozen raspberries
- ¼ cup sugar
- 2-3 tablespoons Grand Marnier liqueur (optional)

Puree fruit, sugar and liqueur in food processor or blender; strain puree to remove seeds. Chill until ready for use.

A teaspoon or two of this sauce over a serving of plain, unsweetened yogurt makes a delightful treat on a hot day.



Demeter's Raspberry Coffee Cake

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| 2 cups all-purpose flour | 1 cup milk |
| 1 cup sugar | 2 large eggs, well beaten |
| 1 tablespoon baking powder | 1 teaspoon vanilla extract |
| ¾ teaspoon salt | 1 ½ cups frozen raspberries |
| ½ cup butter (1 stick) | |

Topping:

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| ⅓ cup firmly packed brown sugar | ⅓ cup granulated sugar |
| 2 teaspoons cinnamon | ½ cup chopped walnuts |
| 1 tablespoon melted butter | |

Preheat oven to 350 degrees. Grease 13x9-inch pan; set aside.

Combine flour, sugar, baking powder and salt in large bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Make a well in the center; add milk, eggs and vanilla. Stir just until moistened. Fold in frozen raspberries. Spread batter evenly into pan.

Combine topping ingredients in small bowl. Sprinkle evenly over batter in pan. Bake 40 to 45 minutes, until toothpick inserted into center comes out clean. Cool on wire rack.

18 servings, 165 calories per serving, 24 g carbohydrate



Demeter's Raspberry Scones

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| 4 cups sifted all-purpose flour | ¾ cup (1½ sticks) butter |
| 3 tablespoons sugar | 1 large egg |
| 4 teaspoons baking powder | 1½ cups half and half |
| ½ teaspoon salt | 2 cups (1 pint) frozen raspberries |
| ½ teaspoon cream of tartar | |

Preheat oven to 425 degrees. Combine first five ingredients in bowl of food processor. Add butter and pulse until mixture resembles coarse crumbs.

Mix egg yolk and half and half in small bowl and add to flour and butter mixture. Pulse until mixture clings together and forms a soft dough. Turn dough out on a floured surface and knead gently 5-6 times. Gently knead in frozen raspberries.

Divide dough in half. Roll one half of dough to form a 7 inch round. Cut into 4 wedges. Repeat with the other half of dough. Place on baking sheet and pierce top of wedges with fork. Brush with egg white and sprinkle with sugar. Bake 15-18 minutes or until brown. Serve warm.