



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Red, White and Blue Berry Pie**

**Serves 8**

#### **Ingredients**

1-1/2 cups sugar  
1/4 cup plus 1-1/2 teaspoons cornstarch  
1-1/2 cups water  
4 tablespoons plus 1-1/2 teaspoons raspberry gelatin  
1 pint fresh or frozen unsweetened blueberries  
1 teaspoon lemon juice  
1 pastry shell (9 inches), baked  
1 pint fresh or frozen unsweetened raspberries  
4 ounces cream cheese, softened  
1/3 cup confectioners' sugar  
1-3/4 cups whipped topping

In a large saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in gelatin until dissolved.

Divide mixture in half. Stir blueberries and lemon juice into one portion; spread over crust. Chill until set. Gently fold raspberries into remaining gelatin mixture; cool to room temperature and set aside.

Meanwhile, in a small bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped topping; spread over blueberry layer. Chill until set, about 2 hours.

Carefully spread raspberry mixture over cream cheese layer. Chill for at least 4 hours.

***Credit: [tasteofhome.com](http://tasteofhome.com)***