

raspberry cheesecake web bonus:

raspberry cream pie

1 9" unbaked pie shell
1 egg
 $\frac{2}{3}$ cup sour cream or plain yogurt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup white sugar
1 pinch salt
2 tablespoons flour
1 $\frac{1}{2}$ cups raspberries

Topping:

$\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{4}$ cup chopped walnuts
2 tablespoons butter, chilled



Preheat oven to 400 degrees F. In a large bowl, beat egg until light and lemon colored. Whisk in sour cream and vanilla. In a separate bowl, mix sugar, salt and flour together. Add to egg mixture and mix all together. Gently fold in raspberries. Pour into unbaked pie shell and bake for 30 to 35 minutes, or until the center starts to firm up. Make topping (see below). Sprinkle with topping and return to oven for 10 to 15 minutes, or until topping turns golden brown. Cool.

Topping: Mix brown sugar, flour and chopped nuts. Cut in butter and mix to make a crumbly texture.