

Raspberry Pie

4 Cups Fresh Raspberries

$\frac{3}{4}$ Cup Sugar

1 Tbs Lemon Juice

2 Tbs Flour

1 Egg

2 - 9 inch Pre-Made Pie Crusts (Or your favorite pie crust recipe.)

1. Preheat your oven to 425°F.
2. In a bowl, gently mix your raspberries, sugar, lemon juice, and flour and then pour into your pie crust.
3. Using the second pie crust, lay it on top to cover the pie. Cut slits into the pie to let out steam. Brush with egg.
4. Bake for 10 minutes, and then drop the temperature to 350 °F. Bake for another 40 mins or until bubbly and golden brown.