



## RASPBERRY-TOPPED LEMON PIE

Makes 1 pie

- 1 (10-ounce) package frozen red raspberries in syrup, thawed
- 1 tablespoon cornstarch
- 3 egg yolks\*
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ½ cup ReaLemon® Lemon Juice from Concentrate
- Yellow food coloring, optional
- 1 (6-ounce) packaged graham cracker crumb pie crust
- Whipped topping

Preheat oven to 350°. In small saucepan, combine raspberries and cornstarch; cook and stir until mixture thickens and is clear. In medium bowl, beat egg yolks; stir in Eagle Brand, ReaLemon and food coloring if desired. Pour into crust; bake 8 minutes. Spoon raspberry mixture evenly over top. Chill 4 hours or until set. Top with whipped topping. Garnish as desired. Refrigerate leftovers.

\*Use only Grade A clean, uncracked eggs.