

The Raspberry Cookbook

273 Recipes

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Hot Raspberry Spread

Ingredients

1 (8 ounce) jar raspberry preserves
1 (16 ounce) jar picante sauce
1 (8 ounce) package cream cheese, softened

Directions

In a medium bowl, mix together raspberry preserves and picante sauce.

Place cream cheese on a medium serving dish. Cover with raspberry preserves and picante sauce mixture.

Raspberry Tilapia

Ingredients

4 (4 ounce) fillets tilapia (bream)
1/4 cup olive oil
1/4 cup raspberry vinegar
1/4 cup honey
1 teaspoon yellow mustard
1/2 teaspoon dried dill weed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 11x7 inch baking dish.

In a mixing bowl, whisk together the olive oil, raspberry vinegar, honey, mustard and dill weed.

Arrange the tilapia filets in a single layer in the prepared baking dish. Pour mixture over the fish filets, coating the filets evenly.

Bake in a preheated oven, uncovered for 20 minutes or until fish is flaky with a fork.

Royal Raspberry Cheesecake

Ingredients

CRUST:

3/4 cup all-purpose flour
3 tablespoons sugar
1/2 teaspoon finely grated lemon peel
6 tablespoons butter
1 egg yolk, lightly beaten
1/4 teaspoon vanilla extract

FILLING:

3 (8 ounce) packages cream cheese, softened
1/2 teaspoon finely grated lemon peel
1/4 teaspoon vanilla extract
1 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
2 eggs
1 egg yolk
1/4 cup milk

RASPBERRY SAUCE:

1 (10 ounce) package frozen raspberries, thawed and crushed
1 tablespoon cornstarch
1/2 cup black or red currant jelly

TOPPING:

3 cups fresh or frozen whole raspberries

Directions

In a mixing bowl, combine flour, sugar and lemon peel. Cut in butter until crumbly. Stir in egg yolk and vanilla. Pat 1/3 of mixture on the bottom of a 9-in. springform pan with the sides removed. Bake at 400* for 7 minutes or until golden; cool. Attach the sides of the pan; pat remaining crust mixture 1-3/4 in up the sides. Set aside. for filling, beat cream cheese, lemon peel and vanilla until fluffy. Combine sugar, flour and salt; add to creamed mixture, beating well. Add eggs and yolk; beat at a low speed just until combined. Stir in milk. Pour into crust. Place on a shallow baking pan in oven. Bake at 375 degrees F for 35-40 minutes or until center appears set. Cool for 15 minutes. Loosen sides of cheesecake from pan with a spatula; cool 30 minutes. Remove sides of pan; cool 1-2 hours longer. Chill thoroughly. Meanwhile, for sauce, combine all ingredients in a saucepan. Cook and stir over medium heat until thickened and bubbly. Cook and stir 1 minute more. Remove from heat; strain to remove berry seeds. Cool. Just before serving, top cheesecake with sauce and whole berries.

Raspberry Salsa

Ingredients

2 cups fresh raspberries
1/4 cup chopped sweet onion
3 teaspoons finely chopped
jalapeno chile peppers
1 clove minced garlic
1/4 cup chopped fresh cilantro
1/2 teaspoon white sugar
3 tablespoons fresh lime juice

Directions

In a medium bowl, mix together raspberries, sweet onion, jalapeno chile peppers, garlic, cilantro, white sugar and lime juice. Cover and chill in the refrigerator at least 1 hour before serving.

Raspberry Liqueur Valentine Cookies

Ingredients

1/2 cup butter
1/2 cup vegetable shortening
1 cup confectioners' sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
2 3/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
2 tablespoons milk

Frosting:

1 egg white, room temperature
3 cups confectioners' sugar
2 tablespoons milk, room temperature
2 tablespoons raspberry flavored liqueur
1 tablespoon cherry flavored gelatin mix
1 pinch salt

Directions

In a medium bowl, beat together the butter, shortening, and 1 cup sugar until smooth and creamy; then add eggs, vanilla, and lemon extract. In a large bowl, mix together flour, salt, and baking powder. Make a well in the middle, and pour creamy mixture into it, folding the dry into the wet until mixed. Stir in 2 tablespoons milk at the end. To make rolling easier, you may cover and refrigerate anywhere from 1 hour up to a few days.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll out dough to 1/8 inch thickness. Use a heart-shaped cookie cutter to cut shapes out of dough. Place cookies 2 inches apart on a baking sheet.

Bake in preheated oven for 6 to 10 minutes. Slightly browned is OK, but not necessary. Remove from baking sheets to wire racks to cool.

Meanwhile, in a medium bowl, beat egg white with an electric mixer until frothy but not stiff. Gradually beat in 1 1/2 cups sugar, then 1/8 cup milk. Mix in raspberry liqueur and cherry-flavored gelatin. Gradually beat in remaining 1 1/2 cups sugar and pinch of salt, mixing until the icing looks about like marshmallow fluff, not quite stiff enough to stand in peaks. Spread icing on top of cookies.

Raspberry Almond Coffeecake

Ingredients

1 cup fresh raspberries
3 tablespoons brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
1/2 cup sour cream
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 egg
1/4 cup sliced almonds

1/4 cup sifted confectioners' sugar
1 teaspoon milk
1/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8 inch round cake pan with cooking spray.

Combine raspberries and brown sugar in a bowl. Set aside.

In a large bowl, combine flour, sugar, baking soda, baking powder, and salt. Combine sour cream, butter or margarine, 1 teaspoon vanilla, and egg, and add to flour mixture. Stir just until moist. Spoon 2/3 of the batter into the prepared pan. Spread raspberry mixture evenly over the batter. Spoon remaining batter over raspberry mixture. Top with almonds.

Bake for 40 minutes, or until a wooden pick inserted in center comes out clean. Let cool for 10 minutes on a wire rack.

Combine confectioners' sugar, milk, and 1/4 teaspoon vanilla. Stir well. Drizzle glaze over cake. Serve warm or at room temperature.

Raspberry Almond Muffins

Ingredients

1 cup sliced almonds
2 cups all-purpose flour
2/3 cup white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
3/4 cup warm water
2 teaspoons almond extract
1/2 cup butter
2 eggs, beaten
1 1/2 cups frozen raspberries

Directions

Preheat oven to 375 degrees F (190 degrees C).

Arrange almonds in a single layer on a medium baking sheet, and bake in the preheated oven 5 to 10 minutes, until lightly toasted.

Reduce oven temperature to 350 degrees F (175 degrees C). Lightly grease a 6 cup jumbo muffin pan.

In a medium bowl, mix flour, sugar, 3/4 cup almonds, baking powder, baking soda, and salt.

In a separate medium bowl, mix water, almond extract, butter, and eggs. Blend into the flour mixture. Fold raspberries into batter. Spoon into the prepared muffin pan. Sprinkle with remaining almonds.

Bake 25 minutes in the 350 degrees F (175 degrees C) oven, until a knife inserted in the center of a muffin comes out clean.

Lemon Raspberry Jumbo Muffins

Ingredients

2 cups all-purpose flour
1 cup sugar
3 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 cup half-and-half cream
1/2 cup vegetable oil
1 teaspoon lemon extract
1 cup fresh or frozen
unsweetened raspberries*

Directions

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, combine the eggs, cream, oil and extract. Stir into dry ingredients just until moistened. Fold in raspberries. Fill greased jumbo muffin cups two-thirds full. Bake at 400 degrees F for 22-25 minutes or until a toothpick comes out clean. cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Rhubarb-Raspberry Crunch

Ingredients

1 cup white sugar
1 tablespoon instant tapioca
1 tablespoon cornstarch
1/8 teaspoon salt
4 cups rhubarb, cut into 1/2 inch pieces
1 cup raspberries
1/2 cup brown sugar
1/2 cup all-purpose flour
1/2 cup quick cooking oats
1/2 cup butter, chilled

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, combine sugar, tapioca, cornstarch and salt. Place rhubarb and raspberries into bowl making sure to completely coat them with dry ingredients. Pour into baking pan.

In a medium bowl, mix together brown sugar, flour and oats. Cut in butter until mixture resembles pea-sized crumbs. Spread on top of fruit mixture.

Bake in preheated oven for 45 minutes, or until rhubarb is tender.

Chocolate Raspberry Treats

Ingredients

Crisco® Butter Flavor No-Stick Cooking Spray
2 (1 ounce) squares unsweetened chocolate
1/2 cup Crisco® Butter Shortening Sticks or Crisco® Butter Shortening
1/2 cup SMUCKER'S® Red Raspberry Preserves
1 cup sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup Pillsbury BEST® all purpose or Pillsbury BEST® unbleached flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup SMUCKER'S® Red Raspberry Preserves (for glaze)
1 tablespoon powdered sugar (optional)

Directions

Preheat oven to 350 degrees. Coat an 8 x 8-inch baking pan with cooking spray.

In a large saucepan, over low heat, melt the chocolate and shortening together; stir to combine. Remove from heat. Stir in 1/2 cup preserves, sugar, eggs, vanilla, flour, baking powder and salt.

Spread batter in prepared pan; bake for 30 to 35 minutes or until firm but not dry.

While brownies are still warm, carefully spread the preserves on top of the brownies. Let cool. If desired, sprinkle cooled brownies with powdered sugar. Cut into squares.

Raspberry Streusel Muffins

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1 egg
1/2 cup sour cream
1/2 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup fresh or frozen raspberries

STREUSEL:
1/4 cup all-purpose flour
1/4 cup quick-cooking oats
3 tablespoons sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
3 tablespoons cold butter or
margarine
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar until light and fluffy; beat in egg. In a small bowl, mix sour cream, milk and vanilla. Combine dry ingredients; stir into creamed mixture alternately with sour cream mixture just until moistened. Gently fold in raspberries. Fill greased or paper-lined muffin cups two-thirds full. Combine flour, oats, sugar, cinnamon and salt; mix well. Cut in the butter until crumbly. Sprinkle over muffins. Bake at 400 degrees F for 18-22 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack. Dust with confectioners' sugar.

Raspberry Walnut Baked Brie

Ingredients

1 sheet frozen puff pastry, thawed
1 (8 ounce) round Brie cheese
1/3 cup seedless raspberry jam
2 tablespoons chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and lightly grease with cooking spray.

Lay the puff pastry onto the prepared baking sheet. Center the Brie wheel onto the pastry. Spread the jam evenly over the top of the Brie. Sprinkle the walnuts atop the jam. Fold the puff pastry over the top of the Brie, sealing all openings.

Bake in preheated oven until the pastry is golden brown, about 20 minutes.

Delightful Lemon Mousse with Raspberry Sauce

Ingredients

1 1/2 cups boiling water
1 pkg. (8 serving size) JELL-O
Lemon Flavor Sugar Free Gelatin
2 teaspoons grated lemon zest
ice cubes
1 cup cold apple juice
1 (8 ounce) tub COOL WHIP FREE
Whipped Topping, thawed
1 (10 ounce) package frozen
raspberries, thawed, pureed in
blender

Directions

Stir boiling water into gelatin and lemon zest in large bowl at least 2 minutes until gelatin is completely dissolved. Add enough ice to apple juice to measure 1-3/4 cups. Stir into gelatin until slightly thickened. Stir in whipped topping with wire whisk.

Pour half of the raspberry sauce into dessert dishes. Top with mousse. Spoon remaining raspberry sauce over top.

Refrigerate 4 hours or until firm.

Raspberry Bars

Ingredients

1/3 cup sugar, divided
1 1/2 cups all-purpose flour
3/4 cup butter
2 eggs, separated
1 cup raspberry jam
1 cup broken walnuts

Directions

In a small bowl, combine 1/3 cup sugar, flour, butter and egg yolks. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15 minutes or until golden. Cool. Spread jam over crust; sprinkle with nuts.

In a small mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in remaining sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread meringue over nuts.

Bake at 350 degrees F for 25 minutes or until set and lightly browned. Cool on a wire rack. To cut into bars, use a knife dipped in hot water. Store in the refrigerator.

Raspberry Bars

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 cup butter
2 eggs
1 tablespoon milk
1/2 cup raspberry jam
2/3 cup white sugar
1/4 cup butter
2 cups shredded coconut
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease a 8 inch square baking pan.

In large bowl, mix together the flour and baking powder. Cut in 1/2 cup chilled butter cut into small pieces. Mix until coarse crumbs form. Stir in eggs, 1 at a time, into the flour mixture. Add the milk and stir til a soft dough forms.

Spread dough in pan, pressing with fingers to cover bottom evenly. Spread the jam over top.

Prepare topping, in a medium sized bowl. Mix together the sugar and 1/4 cup melted butter. Stir in coconut and vanilla. Spread on top of jam layer.

Bake til topping is lightly browned, about 30 minutes. Cool completely. Cut into bars.

Cranberry Raspberry Sauce

Ingredients

12 ounces cranberries
2 cups raspberries
1 cup Merlot wine
3/4 cup white sugar

Directions

Put cranberries, raspberries, Merlot, and sugar in a large saucepan. Bring to a boil, stirring occasionally. Use a whisk to mash the cranberries. Turn down heat and let simmer for 15 minutes. Pour sauce into a container and refrigerate. It can be served hot or cold.

Raspberry Peach Cobbler

Ingredients

4 cups sliced fresh peaches
1/2 cup fresh raspberries
1/4 cup SLENDA® No Calorie Sweetener, Granulated
1 teaspoon ground cinnamon
1 tablespoon fresh lemon juice
1/2 cup butter
1 1/4 cups all-purpose flour
2 tablespoons baking powder
1/2 teaspoon salt
1 cup SLENDA® No Calorie Sweetener, Granulated
1 cup milk

Directions

In a bowl, mix the peaches, raspberries, 1/4 cup SLENDA® Granulated Sweetener, cinnamon, and lemon juice. Allow to sit while proceeding with remaining steps.

Preheat oven to 350 degrees F (175 degrees C). Melt the butter in a 9x13 inch glass baking dish in the preheating oven, and evenly coat dish. Remove from heat.

In a bowl, mix the flour, baking powder, salt, and 1 cup SLENDA® Granulated Sweetener. Mix in milk just until dry ingredients are evenly moist. Pour evenly into the buttered baking dish. Scoop peach and raspberry mixture over the batter.

Bake 45 minutes in the preheated oven, until golden brown.

Raspberry Tarts

Ingredients

2 tablespoons seedless red
raspberry preserves
2 individual graham cracker shells
3 tablespoons whipping cream
1/3 cup semisweet chocolate
chips
2 tablespoons marshmallow
creme
16 fresh raspberries

Directions

In a saucepan or microwave, heat preserves until melted; stir. Spoon into graham cracker shells. In a small saucepan, bring cream to a boil. Remove from the heat; stir in the chocolate chips until melted and smooth. Spoon into shells.

Heat marshmallow creme just until softened; drop by teaspoonfuls onto chocolate. Cut through with a knife to swirl the marshmallow creme. Place raspberries around the outer edge of crust. Refrigerate until serving.

Raspberry Star Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1 egg
3 cups all-purpose flour
1/2 teaspoon salt
1 (8 ounce) jar raspberry preserves

2 cups confectioners' sugar
2 teaspoons almond extract

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar until smooth. Beat in the egg. Combine the flour and salt; stir into the creamed mixture. Dough will be stiff. On a lightly floured surface, roll half of the dough out to 1/8 inch thickness. Cut into star shapes using a cookie cutter. Set cookies 1 inch apart onto the prepared cookie sheets. Place a teaspoon of jam onto each cookie and spread out towards the points of the stars. Roll out remaining half of the dough and cut into stars the same size. cut holes in the center of each star, then place them onto the jam stars.

Bake for 7 to 10 minutes in the preheated oven, until golden around the edges. Remove from cookie sheets to cool on wire racks. In a small bowl, mix together the confectioners' sugar and almond extract to form a glaze. Add water a teaspoon at a time if the mixture is too thick to drizzle. Drizzle glaze over cooled cookies.

Chocolate Raspberry Cookies

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
3/4 cup semisweet chocolate
chips, melted and cooled
1/2 cup raspberries, pureed
3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 cup vanilla chips

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in melted chocolate and raspberries. Combine the flour, baking soda and salt; gradually add to the creamed mixture. Stir in vanilla chips.

Drop by teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges begin to brown. Remove to wire racks to cool.

Raspberry-Mandarin Whip

Ingredients

1 (8 ounce) package cream cheese
1/2 cup white sugar
1 (12 ounce) container frozen whipped topping, thawed
2 bananas, sliced
1 (11 ounce) can mandarin oranges, drained
1 (16 ounce) package frozen raspberries

Directions

In a medium bowl, mix together the cream cheese and sugar until smooth and fluffy. Stir in the whipped topping. Fold in the bananas, mandarin oranges and raspberries. Transfer to a 9x13 inch baking dish, cover, and freeze for at least 4 hours. Remove from the freezer 1/2 hour prior to serving.

Raspberry Chicken Salsa Torte

Ingredients

1 tablespoon olive oil
1 onion, cut into strips
3 (10 inch) flour tortillas
2 cloves garlic, minced
1 (16 ounce) jar raspberry salsa
3 cups grated zucchini
3 cups shredded Monterey Jack cheese
3/4 pound skinless, boneless chicken breast halves - cooked and shredded
sour cream (optional)

Directions

In a large skillet heat oil, then add onion and garlic. Saute for 5 minutes. Add zucchini, and saute for another 5 minutes, stirring occasionally. Drain well, and remove skillet from heat. Stir in chicken; set aside.

Preheat oven to 400 degrees F (200 degrees C).

Spray a 10 inch pie plate with cooking spray. Spread 1/2 of the chicken mixture into it, then sprinkle with 1/2 of the cheese. Place 1 tortilla on top of the cheese layer, then spread on 1/2 of the salsa and add 1 more tortilla. Spread the remaining 1/2 of the salsa, then the remaining 1/2 of the chicken mixture over the tortilla. Top with 1 more tortilla and sprinkle with the remaining 1/2 of the cheese.

Cover with foil, and bake in the preheated oven for 40 minutes. Remove cover, and bake for an additional 15 minutes. Let cool for 10 minutes. Cut into wedges, and serve with sour cream.

Raspberry Lemonade Pie

Ingredients

1 1/2 cups boiling water
1 (3 ounce) package JELL-O
Brand Lemon Flavor Gelatin
4 ounces PHILADELPHIA Cream
Cheese, softened
1/2 (12 ounce) can frozen
lemonade concentrate, thawed
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 cup fresh raspberries
2 (6 ounce) HONEY MAID Graham
Pie Crusts

Directions

Add boiling water to gelatin mix in small bowl. Stir 2 min. until completely dissolved; set aside. Beat cream cheese in large bowl with mixer until creamy. Gradually beat in concentrate, then gelatin until blended.

Stir in COOL WHIP and berries. Pour into crusts.

Refrigerate 1 pie 4 hours or until firm. Freeze remaining pie up to 1 week before thawing to serve.

Giant Strawberries with Raspberry Dip

Ingredients

1 cup fresh raspberries
1 cup low-fat cottage cheese
1/2 cup part-skim ricotta cheese
2 tablespoons nonfat evaporated milk
2 teaspoons almond extract
12 fresh strawberries

Directions

Puree the raspberries in the blender. Pour the puree in a bowl. Blend in cottage cheese, ricotta cheese, milk, and almond extract by hand and mix well. Place the dip in a pretty bowl and chill for 2 hours. Serve the dip surrounded by the strawberries.

Raspberry Pie II

Ingredients

1 recipe pastry for a 9 inch single
crust pie
2 1/2 cups raspberries
1/2 cup packed brown sugar
1 teaspoon cornstarch
1 tablespoon butter
1 egg white

Directions

Preheat oven to 450 degrees F (230 degrees C).

Line a 9 inch pie plate with pastry, and brush with egg white.
Arrange berries in crust. Combine sugar and cornstarch; sprinkle
mixture over the berries. Dot with butter. Cover with upper crust,
and seal the edges.

Bake for 10 minutes. Reduce oven temperature to 400 degrees F
(205 degrees C), and continue baking for 30 minutes.

Raspberry Almond Bars

Ingredients

2 cups butter, softened
2 cups sugar
2 eggs
1 teaspoon almond extract
5 cups all-purpose flour
1 teaspoon baking powder
1 (12 ounce) jar raspberry jam

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine flour and baking powder; gradually add to the creamed mixture.

Press into a greased 13-in. x 9-in. x 2-in. baking pan. With a moistened finger, make diagonal indentations every 2 in. in both directions, about 1/3 in. deep. Fill indentations with jam. Bake at 350 degrees F for 40 minutes or until lightly browned. Cool on a wire rack. Cut into bars.

Raspberry Walnut Torte

Ingredients

1 3/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup ground walnuts
1 1/2 cups heavy cream
1 1/2 cups white sugar
3 eggs
3 teaspoons vanilla extract

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1/8 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups heavy cream
1 (12 ounce) jar raspberry preserves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. In a medium bowl mix together the flour, baking powder, 1/2 teaspoon salt and ground walnuts. Set aside. In a small bowl whip 1 1/2 cups cream until stiff peaks form. Set aside.

In a large bowl combine 1 1/2 cups sugar, eggs and 3 teaspoons vanilla. Beat 5 minutes at highest speed of an electric mixer. fold in flour mixture alternately with whipped cream.

Pour batter into prepared pans. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 15 minutes, then turn out onto a wire rack and cool completely.

To make the Frosting: In a large bowl combine cream cheese, 1 cup sugar 1/8 teaspoon salt and 1 teaspoon vanilla. Beat until smooth. In a separate small bowl, whip 1/2 cups whipping cream until stiff peaks form. Fold whipped cream into cream cheese mixture.

To assemble cake: Split each layer in half horizontally to form 4 layers. Place 1 layer on serving plate; spread with 1/2 cup frosting. Top with second layer; spread with 1/2 cup preserves. Top with 3rd layer; spread with 1/2 cup frosting. Top with remaining cake layer. Frost sides of cake with frosting, reserving about 1 cup for decorating. Spread remaining preserves on top of cake. Using a pastry bag and a star tip, pipe reserved frosting in a lattice design on the top of cake, pipe border around top and bottom edges of cake. Store in refrigerator.

Quenching Creamy Raspberry Punch

Ingredients

2 (64 fluid ounce) bottles
raspberry cream soda, chilled
1 (12 fluid ounce) can frozen
concentrated raspberry juice
1/2 gallon vanilla ice cream

Directions

In large punch bowl combine both bottles of raspberry cream soda and raspberry juice concentrate. Stir until concentrate is dissolved. Carefully add ice cream. Stir briefly. Best served chilled.

Raspberry Fudge Brownies

Ingredients

1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 cup butter or margarine,
melted
1/2 cup all-purpose flour
1/3 cup unsweetened cocoa
powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup miniature chocolate chips
1/2 cup evaporated milk
1 egg yolk
4 (1 ounce) squares semisweet
baking chocolate, chopped
6 ounces cream cheese, softened
2 tablespoons seedless raspberry
jam
1 cup frozen whipped topping,
thawed
2 drops red food coloring
(optional)
16 chocolate curls (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line an 8 inch square baking pan with aluminum foil.

In a large mixing bowl, beat the sugar, 2 whole eggs, and vanilla until combined. Mix in butter. In another bowl, combine the flour, cocoa powder, baking powder, and salt; stir into butter mixture, mixing just until incorporated. Fold in the chocolate chips. Pour the batter into the prepared pan.

Bake in preheated oven until a toothpick inserted in the center comes out with moist crumbs attached, 25 to 30 minutes. Cool pan on wire rack.

Whisk together the evaporated milk and egg yolk in a small saucepan. Heat over medium low, stirring constantly, until the mixture is very hot and thickens slightly; do not boil. Place the 4 ounces of chopped semisweet chocolate in a medium bowl, and slowly pour in the hot milk. Stir until the chocolate is melted and smooth. Pour the filling over the cooled brownies; refrigerate until firm, about 2 hours.

Beat the cream cheese with the raspberry jam in a large bowl until smooth. Fold in the whipped topping, and add the food coloring if desired. Top the cooled brownies with the frosting, using a cake comb to create a design. Cut brownies into 16 squares, then cut each square in half diagonally to form triangles. Garnish with chocolate curls if desired.

Raspberry Pie III

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups raspberries
1 cup white sugar
2 1/2 tablespoons tapioca
1 tablespoon lemon juice
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
4 teaspoons butter
1 tablespoon half-and-half cream

Directions

Mix together the raspberries, sugar, tapioca, lemon juice, cinnamon and salt until raspberries are well covered.

Pour into 9 or 10-inch pastry shell. Dot with butter, top with crust.

Make slits in the top crust and brush with cream. Bake in a preheated 425 degrees F (220 degrees C) oven for 15 minutes, then at 375 degrees F (190 degrees C) for 25 minutes.

Raspberry Almond Kiss Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/4 cup white sugar for decoration

40 milk chocolate candy kisses,
unwrapped

1 cup confectioners' sugar
1 tablespoon milk
4 teaspoons raspberry jam
1/4 teaspoon almond extract

Directions

In a medium bowl, cream together the butter, 1/2 cup white sugar and brown sugar until smooth. blend in the egg and 1 teaspoon almond extract. Combine the flour, baking soda and salt; stir into the creamed mixture. Cover dough and refrigerate for at least one hour, or until easy to handle.

Preheat the oven to 325 degrees F (165 degrees C). Roll dough into 1 inch balls, roll the balls in the remaining white sugar and place them 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. While hot from the oven, immediately press a chocolate kiss into the center of each one. Remove from cookie sheets to cool on wire racks.

In a small bowl, mix together the confectioners' sugar, milk, raspberry jam and 1/4 teaspoon almond extract until smooth. Drizzle over cooled cookies.

Raspberry Hot Barbecue Sauce

Ingredients

1 (36 ounce) bottle ketchup
1 1/4 cups raspberry preserves
1 (8 ounce) jar honey
1 cup dill pickle juice
2 tablespoons prepared spicy mustard
1/4 cup brown sugar
1/3 cup red wine vinegar
1 tablespoon red pepper flakes
1 tablespoon dried minced onion flakes
2 teaspoons garlic powder
ground black pepper to taste
1 dash hot pepper sauce, or to taste

Directions

Stir together the ketchup, raspberry preserves, honey, pickle juice, mustard, brown sugar, vinegar, red pepper flakes, onion flakes, garlic powder, and black pepper in a saucepan over medium heat. Bring to a boil while stirring. Reduce heat to low and stir in the hot sauce; allow to simmer about 1 hour.

Raspberry White Chocolate Mousse

Ingredients

1 (10 ounce) package frozen raspberries, thawed
2 tablespoons white sugar
2 tablespoons orange liqueur
1 3/4 cups heavy whipping cream
6 ounces white chocolate, chopped
1 drop red food coloring

Directions

Process berries in a blender or food processor until smooth. Strain mixture into a small bowl, and discard seeds. Add the sugar and liqueur, and stir until sugar dissolves. Makes 1 cup of sauce.

In a heavy saucepan on low heat, warm 1/4 cup of the cream and the white chocolate, stirring constantly until chocolate melts. Let mixture cool until it is lukewarm. Stir in 1 tablespoon of raspberry sauce, and the food coloring. Transfer to a large bowl.

In a medium bowl, whip remaining 1 1/2 cup cream to soft peaks. Fold into melted chocolate mixture, one-third at a time, until no streaks remain.

Layer into parfait dishes, and serve with the sauce. May also be used to fill or ice a cake.

Mini Raspberry PHILLY Cheesecakes

Ingredients

4 PEEK FREANS Lifestyle
Selections Shortcake Biscuits,
crushed
1 (250 g) package PHILADELPHIA
Light Cream Cheese Spread
1 cup low-fat cottage cheese
3 tablespoons sugar
1/4 teaspoon vanilla
1/4 cup light sour cream
1 teaspoon cornstarch
1 egg
2 tablespoons KRAFT Pure Red
Raspberry Jam

Directions

Heat oven to 350 degrees F. Sprinkle biscuit crumbs evenly onto bottoms of a paper-lined mini cheesecake pan; set aside. Beat cream cheese, cottage cheese, sugar and vanilla in medium bowl with electric mixer until well blended. Add sour cream and cornstarch; mix well. Add egg; beat just until blended. Spoon evenly into prepared muffin cups.

Bake 30 min or until centres are almost set. Cool completely. Refrigerate at least 3 hours. Remove cheesecakes from pan just before serving; discard paper liners. Place cheesecakes on serving plate.

Microwave jam in microwaveable bowl on HIGH 25 sec. or just until warmed. Spoon over cheesecakes. Store leftovers in refrigerator.

Lemon-Raspberry Mousse Squares

Ingredients

48 NILLA Wafers, divided
3/4 cup boiling water
1 (3 ounce) package JELL-O
Lemon Flavor Gelatin
1 cup ice cubes
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
2 teaspoons lemon zest
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1/3 cup raspberry preserves
1 1/2 cups fresh fruit

Directions

Stand 16 wafers around edge of plastic wrap-lined 8-inch square pan. Add boiling water to gelatin mix; stir 2 min. until completely dissolved. Stir in ice until melted.

Beat next 3 ingredients in large bowl with mixer until blended. Gradually beat in gelatin. Whisk in 2 cups COOL WHIP.

Pour half the gelatin mixture into prepared pan; cover with 16 wafers. Microwave preserves on HIGH 15 sec. or until melted; brush onto wafers. Top with remaining gelatin mixture and wafers.

Refrigerate 4 hours or until firm. Invert dessert onto plate; top with remaining COOL WHIP and fruit.

Raspberry Squares II

Ingredients

6 ounces raspberry jam
1 cup chopped walnuts
2 1/4 cups all-purpose flour
1 cup white sugar
1 egg
1 cup butter

Directions

Preheat oven to 350 degrees F (180 degrees C).

Let butter soften, then mix all ingredients together except raspberry jam.

Reserve 1 1/2 cups of mixture.

Press pastry mixture into 8-inch square pan then place raspberry jam over it making sure there is 1/2 inch border on all sides.

Sprinkle reserved mixture of top.

Bake for 40-50 minutes or until light brown. Let cool on wire rack before cutting into bars.

K-Dub's Raspberry Lemonade

Ingredients

4 ice cubes
1 (1.5 fluid ounce) jigger raspberry
vodka
2 cups lemonade (such as Minute
Maid®)

Directions

Place the ice cubes in a large glass. Pour the vodka and lemonade over the ice; stir.

Raspberry Oat Bars

Ingredients

3/4 cup butter, softened
1 cup packed light brown sugar
1 1/2 cups rolled oats
1 1/2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1 (10 ounce) jar raspberry preserves

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch pan.

In a large bowl, cream together the butter and brown sugar until smooth. Combine the oats, flour, salt and baking powder; stir into the creamed mixture. Press half of the mixture into the bottom of the prepared pan. Spread the preserves over the crust. Crumble the remaining crust mixture over the raspberry layer.

Bake for 20 to 25 minutes in the preheated oven, or until light brown. Cool completely before cutting into bars.

Raspberry Pie I

Ingredients

1 quart fresh raspberries
1 1/4 cups white sugar
8 teaspoons cornstarch
2 tablespoons quick-cooking
tapioca
6 tablespoons water
4 tablespoons butter
1 recipe pastry for a 9 inch double
crust pie

Directions

Mix together raspberries, sugar, cornstarch, minute tapioca and water. Mix and let sit while you make your pie crust. (See double crust recipes on this site if you do not have a recipe).

Put berries in bottom crust, and put 4 - 1 tablespoon pats of butter on top. Put on top crust and crimp edges. Make slits in the crust to allow the steam to escape.

Bake at 425 degrees F (220 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for 45 minutes.

Raspberry and Apricot Rugelach

Ingredients

1 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 teaspoon vanilla extract
1/4 teaspoon salt
2 cups all-purpose flour
3/4 cup white sugar
1 cup chopped walnuts
3/4 cup dried apricots, chopped
1/4 cup packed brown sugar
1 1/2 teaspoons ground cinnamon
1/2 cup seedless raspberry preserves
1 tablespoon milk

Directions

In large bowl, with mixer at low speed, beat margarine or butter with cream cheese until blended and smooth. Beat in vanilla extract, salt, 1 cup flour, and 1/4 cup sugar until blended.

With spoon, stir in remaining flour. Divide dough into 4 equal pieces. Wrap each with plastic wrap and refrigerate until firm, at least 2 hours or overnight.

To Prepare Filling: In medium bowl, with spoon, stir walnuts, apricots, brown sugar, 1/4 cup plus 2 tablespoons white sugar, and 1/2 teaspoon cinnamon until well mixed.

Line 2 large baking sheets with foil and grease foil.

On lightly floured surface, with floured rolling pin, roll 1 piece of chilled dough into a 9-inch round, keeping remaining dough refrigerated. Spread dough with 2 tablespoons raspberry preserves. Sprinkle with about 1/2 cup apricot filling; gently press filling onto dough. With pastry wheel or sharp knife, cut dough into 12 equal wedges. Starting at curved edge, roll up each wedge, jelly-roll fashion. Place cookies on foil-lined cookie sheet, point-side down, about 1/2 inch apart. Repeat with remaining dough, one-fourth at a time.

Preheat oven to 325 degrees F (165 degrees C).

In cup, mix remaining 2 tablespoons sugar with 1 teaspoon cinnamon. With pastry brush, brush rugelach with milk. Sprinkle with cinnamon-sugar.

Bake rugelach at 325 degrees F (165 degrees C) on 2 oven racks about 30 to 35 minutes until golden, rotating cookie sheets between upper and lower racks halfway through baking time. Immediately remove rugelach to wire racks to cool. Store in tightly covered container.

Raspberry Fudge Balls

Ingredients

1 cup semisweet chocolate chips
1 (8 ounce) package cream
cheese, softened
3/4 cup vanilla wafer crumbs
1/4 cup seedless raspberry jam
3/4 cup finely chopped almonds

Directions

In a microwave or heavy saucepan, melt chocolate chips; stir until smooth. Cool slightly. In a mixing bowl, beat the cream cheese and melted chocolate until smooth. Stir in the wafer crumbs and jam. Refrigerate for 4 hours or until firm. Shape into 1-in. balls; roll in almonds. Store in an airtight container in the refrigerator.

Apple-Raspberry Crisp

Ingredients

1 cup packed brown sugar
1 tablespoon all-purpose flour
5 large Granny Smith apples -
peeled, cored and thinly sliced
1 cup frozen raspberries, thawed
1/2 cup old-fashioned oats
1/2 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
6 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x9 inch square baking dish.

In a large bowl, mix brown sugar and 1 tablespoon flour. Add sliced apples and raspberries; toss to coat. Spoon into baking dish. In a medium bowl, mix together oats, 1/2 cup flour, cinnamon and salt. Stir in butter until crumbly. Sprinkle over apple mixture.

Bake in preheated oven for 50 to 55 minutes, or until topping is lightly browned. Serve warm.

Red Raspberry Vinaigrette

Ingredients

1/4 cup olive oil
1 cup seasoned rice vinegar
1 (10 ounce) jar seedless
raspberry jam

Directions

Combine the olive oil, rice vinegar and raspberry jam in the container of a blender. Process until smooth. Store in a jar in the refrigerator.

Gourmet Raspberry Chicken

Ingredients

2 (10.5 ounce) cans chicken broth
1/2 teaspoon minced garlic
1/2 cup frozen cranberry
raspberry juice concentrate
1/2 cup white wine
1 (12 ounce) package frozen
raspberries, divided
1 tablespoon cornstarch
2 tablespoons cold water
1 cup all-purpose flour
1 teaspoon dried tarragon
(optional)
2 skinless, boneless chicken
breast halves - pounded to 1/2
inch thickness
1/4 cup olive oil

Directions

Combine the chicken broth and garlic in a saucepan over medium-high heat. Bring to a boil, and cook until reduced by 1/2, at least 15 minutes. Stir in the cranberry raspberry concentrate, white wine, and 2/3 of the package of raspberries. Return to a boil, and boil until there is about 1/2 cup of sauce remaining, about 30 minutes. Strain the sauce, and return it to the pan. Mix together the cornstarch and cold water; stir into the sauce. Cook over medium heat until glossy and slightly thickened.

Place the flour and tarragon in a small paper sack. Shake to mix. Place chicken breasts in the bag, and coat completely.

Heat the olive oil in a skillet over medium heat. Add chicken, and cook until no longer pink, and the juices run clear. . Drain off excess oil, and pour the raspberry sauce into the pan. It will boil up, and then settle. Turn the chicken to coat evenly with the sauce. Sprinkle the remaining raspberries into the pan and cook until thawed.

Raspberry Sauce

Ingredients

1 pint fresh raspberries
1/4 cup white sugar
2 tablespoons orange juice
2 tablespoons cornstarch
1 cup cold water

Directions

Combine the raspberries, sugar, and orange juice in a saucepan. Whisk the cornstarch into the cold water until smooth. Add the mixture to the saucepan and bring to a boil.

Simmer for about 5 minutes, stirring constantly, until the desired consistency is reached. The sauce will thicken further as it cools.

Puree the sauce in a blender or with a handheld immersion blender and strain it through a fine sieve. Serve warm or cold. The sauce will keep in the refrigerator for up to two weeks.

Raspberry Mousse Cheesecake

Ingredients

2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup raspberry jam
2 cups frozen whipped topping, thawed
1 (9 inch) graham cracker crust

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl combine cream cheese, sugar, eggs, and vanilla. Beat until light and fluffy.

Pour batter into graham cracker pie crust. Bake in the preheated oven for 25 minutes. Allow to cool completely.

For the topping: In a medium bowl, fold the raspberry jam into the whipped topping. Spread over top of cooled cheesecake and refrigerate for approximately 2 hours.

Grandma's Raspberry Bars

Ingredients

3/4 cup butter, softened
1/2 cup white sugar
1/2 cup brown sugar
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup raspberry jam
1 1/2 cups rolled oats
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a medium bowl combine butter, white sugar, brown sugar, flour, baking powder and salt; mix well. Spread 2/3 of mixture into prepared pan.

Spread jam over mixture.

Combine remaining mixture with oats and walnuts; sprinkle over jam layer.

Bake in preheated oven for 30 minutes.

Raspberry and White Chocolate Roll

Ingredients

4 egg whites
3/4 cup superfine sugar
4 (1 ounce) squares white chocolate, chopped
4 ounces cream cheese, softened
3/4 cup sour cream
1 cup fresh raspberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x12 inch baking pan with parchment paper.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until stiff peaks form. Spread batter into prepared pan.

Bake in preheated oven for 10 minutes, or until lightly browned. Carefully turn onto a sheet of parchment paper that has been sprinkled with superfine sugar. Remove paper from bottom. Set aside.

Melt white chocolate, and set aside to cool to room temperature. In a medium bowl, beat cream cheese and sour cream until smooth. Blend in melted white chocolate. Spread over meringue sheet, leaving 1/2 inch border. Sprinkle evenly with raspberries. Carefully roll up the meringue from a short end, using the paper as a guide. Wrap securely in the paper and plastic wrap, and chill until firm. Cut into slices to serve.

Raspberry Chicken Salad

Ingredients

1 chicken breast, skinned
Sea salt and pepper
2 (5 ounce) bags prepared mixed greens
1 1/2 cups Newman's Own®
Lighten Up® Raspberry & Walnut
Salad Dressing
2 medium oranges, peeled and
sliced
1 pink grapefruit, peeled and
sectioned
1 avocado, halved, seeded,
peeled and sliced
2 green onions, thinly sliced
Fresh red raspberries

Directions

Rinse and trim chicken breast. Grill on each side 5 to 7 minutes and remove from heat. Let stand for 5 minutes then slice into strips. Salt and pepper to taste.

Rinse and dry mixed lettuces and place in a large bowl along with green onion. Lightly dress with Raspberry & Walnut Salad Dressing, and arrange lettuces on dinner plates.

Arrange orange and grapefruit sections, avocado and onion slices, and chicken on top of lettuce. Drizzle additional Raspberry & Walnut Salad Dressing to taste.

Garnish with fresh raspberries.

Raspberry Delights

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
2 egg yolks
2 cups all-purpose flour
1 cup coarsely ground pecans
1 cup raspberry jam

Directions

In a mixing bowl, cream butter and sugar. Add egg yolks; mix well. Gradually add flour. Stir in the pecans.

Spread half into a lightly greased 13-in. x 9-in. x 2-in. baking pan. Top with jam. Drop remaining dough by teaspoonfuls over jam. Bake at 350 degrees F for 25-30 minutes or until top is golden brown. Cool on a wire rack. Cut into bars.

Cool Raspberry Soup

Ingredients

20 ounces frozen raspberries,
thawed
1 1/4 cups water
1/4 cup white wine
1 cup cran-raspberry juice
1/2 cup sugar
1 1/2 teaspoons ground cinnamon
3 whole cloves
1 tablespoon lemon juice
1 (8 ounce) container low-fat
raspberry yogurt
1/2 cup sour cream

Directions

In a blender, puree raspberries, water and wine if desired. Transfer to a large saucepan; add the cran-raspberry juice, sugar, cinnamon and cloves. Bring just to a boil over medium heat.

Remove from the heat; strain and allow to cool. Whisk in lemon juice and yogurt. Refrigerate. To serve, pour into small bowls and top with a dollop of sour cream.

Lemon Raspberry Cake

Ingredients

1 cup butter, softened
2 cups sugar
4 eggs
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
1 teaspoon almond extract
1 (12 ounce) jar seedless
raspberry jam

FROSTING:

1 1/4 cups butter, softened
3 cups confectioners' sugar
3 tablespoons lemon juice
2 teaspoons grated lemon peel

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt. Combine milk and extracts; add to creamed mixture alternately with dry ingredients. Transfer to three greased and floured 9-in. round baking pans.

Bake at 375 degrees F for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Split each cake into two horizontal layers. Place a bottom layer on a serving plate; spread with a fifth of the jam. Repeat layers four times. Top with remaining cake. For frosting, in a mixing bowl, beat butter until smooth. Gradually beat in the confectioners' sugar, lemon juice and peel. Frost top and sides of cake.

Raspberry Peach Pie

Ingredients

1 1/4 cups all-purpose flour

1/2 teaspoon salt

1/3 cup shortening

1/4 cup cold water

FILLING:

4 medium fresh peaches, peeled and sliced

1 1/3 cups sugar

5 teaspoons lemon juice

1/4 cup cornstarch

1/3 cup water

3 cups fresh raspberries

Directions

In a bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Roll out pastry to fit in a 9-in. pie plate. Transfer to pie plate; trim and flute edges. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a large saucepan, combine the peaches, sugar and juice. Combine cornstarch and water until smooth. Stir into peach mixture. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from heat ; cool to room temperature. Fold in raspberries. Spoon into crust. Refrigerate for at least 4 hours or overnight. Refrigerate leftovers.

Smucker's® Apple Raspberry Juice

Ingredients

1/2 cup SMUCKER'S® Seedless
Red Raspberry Jam
4 cups apple juice
2 teaspoons lemon juice

Directions

Gradually add apple juice to Smucker's jam while stirring with a wire whisk; mix well.

Stir in lemon juice.

Raspberry Citrus Compote

Ingredients

1/2 cup sugar
4 1/2 teaspoons cornstarch
1 cup water
1 (10 ounce) package frozen
unsweetened raspberries, thawed
3 large navel oranges, peeled and
sectioned
2 medium ripe pears, peeled and
chopped
1 large grapefruit, peeled,
sectioned and seeded

Directions

In a saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in raspberries. Simmer, uncovered, for 5 minutes or until heated through. Remove from heat. Cool to room temperature. Add oranges, pears and grapefruit; stir gently to coat. Chill leftovers.

Wonderful Raspberry Walnut Dinner Salad

Ingredients

1 (10 ounce) package mixed salad greens, rinsed and dried
1 (8 ounce) package sweetened dried cranberries
1/4 cup sunflower seeds
4 roma (plum) tomatoes, chopped
1 avocado - peeled, pitted and diced
1/2 (8 ounce) bottle raspberry walnut vinaigrette

Directions

In a large bowl, toss together the salad greens, cranberries, sunflower seeds and tomatoes. Top with avocado (and chicken strips, if desired), add vinaigrette and serve.

Luscious Raspberry Scones

Ingredients

2 cups all-purpose flour
1/4 teaspoon baking soda
1 1/2 teaspoons baking powder
2 tablespoons butter, melted
1/3 cup raspberry syrup
1/3 cup buttermilk
1/4 cup heavy cream
1 cup raspberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a large bowl, stir together flour, baking soda and baking powder. Mix in butter and raspberry syrup. Add buttermilk and cream; mix just until moistened. Fold in raspberries. Form into an oblong loaf and place on a baking sheet.

Bake in preheated oven for 12 to 15 minutes. Remove from the oven and cut loaf into 6 wedge shaped pieces. Place pieces on baking sheet and continue baking for 15 minutes, until golden.

Raspberry Nut Butter Cake

Ingredients

6 eggs
1 cup butter, softened
1 1/2 cups white sugar
3/4 cup seedless raspberry jam
1 tablespoon vanilla extract
1/4 cup dark rum
1 cup all-purpose flour
1 teaspoon baking powder
3/4 cup ground walnuts
3/4 cup ground pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch tube pan.

Separate the eggs. In a bowl, beat the egg whites until stiff. Set aside.

In a large bowl, beat the butter with the sugar until thoroughly creamed. Beat in the egg yolks, then the jam, vanilla extract, and dark rum.

In a small bowl, stir together the flour and baking powder. Beat the flour mixture into the creamed mixture, then stir in the nuts. Stir about 1/3 of the beaten egg whites into the batter to lighten it and then fold in the rest gently but thoroughly. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 65 to 70 minutes or until a toothpick inserted near the center comes out clean. Transfer to a rack to cool. Makes about 12 servings.

Raspberry Coconut Layer Bars

Ingredients

1 2/3 cups graham cracker crumbs
1/2 cup butter, melted
2 2/3 cups shredded coconut
1 (14 ounce) can sweetened condensed milk
1 cup raspberry preserves
1/3 cup chopped walnuts, toasted
1/2 cup semisweet chocolate chips
2 (1 ounce) squares white chocolate, chopped

Directions

Combine graham cracker crumbs and butter in medium bowl. Spread evenly over bottom of 13 x 9 inch baking pan; press in firmly. Sprinkle with coconut; pour condensed milk evenly over coconut.

Bake in preheated 350 degree F (180 degrees C) oven for 20-25 minutes or until lightly browned; cool for 15 minutes.

Spread raspberry jam over coconut layer; chill for 3-4 hours or until firm. Sprinkle with nuts. Melt chocolate chips over low heat and drizzle over bars. Melt white chocolate squares and drizzle over bars. Chill. Cut into 3 x 1-1/2 inch bars.

Macadamia Raspberry White Chocolate Cookies

Ingredients

1/3 cup butter
1/4 cup raspberry jam
1 egg
1 1/2 cups all-purpose flour
1/3 cup white sugar
1/3 cup packed brown sugar
1 teaspoon vanilla extract
1 teaspoon baking soda
1 cup chopped macadamia nuts
8 ounces white chocolate,
chopped

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream butter and sugars. Add egg and beat in. Add vanilla and raspberry jam. Mix well.

Mix together flour and baking soda. Gradually add flour mixture to batter. Stir in nuts and chips.

Drop by rounded teaspoonfuls onto lightly greased cookie sheets, about 2 inches apart. Bake for 8 - 10 minutes. Don't overbake. Cool on racks.

Raspberry Vinegar I

Ingredients

1 (16 ounce) bottle white wine
vinegar
1 cup fresh raspberries

Directions

Rinse and drain the raspberries and pour into a large glass bottle.
Pour in the vinegar, tightly cover the container, and let sit in a cool
dark place for two weeks before using.

Raspberry Meringue Bars

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
2 egg yolks
2 1/2 cups all-purpose flour
1 (10 ounce) jar seedless
raspberry jam
4 egg whites
1/4 teaspoon salt
2 cups finely chopped walnuts

Directions

Pre-heat oven to 350 degrees F (175 degrees C). Grease a 15-1/2 x 10-1/2 x 1 inch jellyroll pan.

Cream butter, 1/2 cup of the sugar and egg yolks until well blended. Add flour and mix well. Pat dough evenly into bottom of prepared pan and bake for 15-20 minutes or until lightly browned.

Remove pan from oven (but leave oven on). Let cool for 5 minutes then spread with the jam. Beat egg whites and salt until stiff but not dry. Carefully fold in remaining sugar and the chopped nuts.

Gently spread on top of the jam, making sure to seal edges and corners. Return to oven for 25 minutes or until golden brown. Cut into 3 X 1 inch bars while still warm. May be stored airtight at room temperature up to a week. May also be frozen. Defrost covered at room temperature.

The BEST Raspberry Margarita!

Ingredients

5 fluid ounces sweet-and-sour
cocktail mix
2 fluid ounces premium tequila
1 fluid ounce cointreau
1 fluid ounce Chambord
(raspberry liqueur)
2 cups ice cubes
margarita salt
1 lime, cut into 4 wedges

Directions

Pour the sweet and sour mix, tequila, cointreau, and raspberry liqueur into a shaker filled with ice. Shake until the shaker is frosty on the outside. Rub the rim of a margarita glass with a lime wedge, then dip in salt. Add a few ice cubes to the glass, then strain the liquid from the shaker carefully into the glass. Garnish with a lime wedge.

Almond-Raspberry Meringue Bars

Ingredients

1 cup butter, softened
1 egg
1/2 cup packed brown sugar
7 ounces almond paste
1/2 teaspoon almond extract
2 cups all-purpose flour
3/4 cup seedless red raspberry jam
3 egg whites
1/2 cup white sugar
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking pan with greased aluminum foil.

To make the Crust: In a large bowl, mix together the butter, almond paste, and brown sugar until smooth. Beat in one egg and the almond extract. Mix in the flour and stir until well blended.

Bake 20 to 25 minutes, or until golden. Cool slightly, and spread the raspberry preserves over the crust.

In a large glass or metal bowl, whip egg whites until they form soft peaks. Gradually beat in 1/2 cup sugar until peaks become stiff. Spread the meringue over the jam and sprinkle with coconut.

Bake 15 to 20 minutes, or until firm. Let cool on wire racks. Lift foil from pan and cut bars with a sharp knife.

Chocolate Raspberry Bars

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 egg
1/3 cup butter (no substitutes), softened
1 (12 ounce) jar seedless raspberry jam
TOPPING:
1 (10 ounce) package vanilla or white chips
1 (8 ounce) package cream cheese, softened
2 tablespoons milk
1/2 cup semisweet chocolate chips
2 tablespoons butter (no substitutes)

Directions

In a bowl, combine cake mix, egg and butter until crumbly. Press into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 8-10 minutes or until a toothpick inserted near the center comes out clean (crust will appear puffy and dry). Cool on a wire rack. Spread jam over the crust.

In a microwave or heavy saucepan, melt vanilla chips; stir until smooth. In a mixing bowl, beat cream cheese and milk until smooth. add melted chips; mix well. Carefully spread over jam. Melt chocolate chips and butter; stir until smooth. Drizzle or pipe over the cream cheese layer. Refrigerate before cutting.

Trim Raspberry Martini

Ingredients

1 fluid ounce raspberry vodka
1 fluid ounce triple sec
1 1/2 fluid ounces reduced calorie
cranberry juice cocktail
1 1/2 fluid ounces reduced calorie
lemonade

Directions

Pour the vodka, triple sec, cranberry juice, and lemonade into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

Raspberry Chiffon Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
3 cups raspberries
2/3 cup water
1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
3 egg yolks, beaten
2/3 cup white sugar
3 egg whites
1/4 teaspoon cream of tartar
1/3 cup white sugar
1/2 cup heavy whipping cream
1/4 cup fresh raspberries

Directions

In a medium saucepan combine 3 cups raspberries and 2/3 cup water. Simmer over low heat until raspberries are soft. Press mixture through a sieve or strainer to remove seeds and obtain raspberry pulp.

Place gelatin and 1/4 cup cold water in a small bowl. Set aside and allow gelatin to soften.

In a medium saucepan whisk together raspberry pulp, egg yolks, and 2/3 cup sugar. Bring to a full boil, stirring constantly. Remove from heat.

Add gelatin to raspberry mixture and stir until dissolved. Place pan in a cold water bath to cool completely.

In a large glass or metal mixing bowl, beat egg whites until foamy. Add cream of tartar. Add 1/3 cup sugar a little at a time, beating constantly until whites are stiff and glossy.

In a separate mixing bowl, whip cream until stiff. Gently fold together with cooled raspberry mixture and meringue. Spoon mixture into graham cracker crust. Chill at least 2 hours before serving. Garnish with whole raspberries.

Fresh Raspberry Pie

Ingredients

4 cups fresh raspberries, divided
1/3 cup water
3/4 cup sugar
7 1/2 teaspoons cornstarch
Dash salt
1 (9 inch) pastry shell, baked
Whipped cream

Directions

In a saucepan, crush 1 cup of berries. Add water; simmer for 3 minutes. Strain, reserving juice; discard pulp and seeds. Add enough water to juice to measure 1 cup liquid. In a saucepan, combine sugar, cornstarch and salt. Slowly stir in raspberry liquid. bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; cool slightly.

Place remaining raspberries in pastry shell; pour glaze over top. Refrigerate for 2-3 hours or until set. Serve with whipped cream if desired.

Raspberry Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package raspberry gelatin
1 (10 ounce) package frozen sweetened raspberries, thawed
4 eggs
1/2 cup vegetable oil
1/4 cup hot water
FROSTING:
1 (12 ounce) container frozen whipped topping, thawed
1 (10 ounce) package frozen sweetened raspberries, thawed

Directions

In a large bowl, combine dry cake mix and gelatin powder. Add raspberries with juice, eggs, oil and water. Beat until well blended. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool.

For frosting, fold whipped topping into raspberries. Spread over cake. Refrigerate for 2 hours before serving. Store in the refrigerator.

Chocolate Raspberry Cloud

Ingredients

1 1/2 cups finely crushed chocolate wafer cookies
3 tablespoons butter, melted
2 cups heavy cream
1/2 cup white sugar
1 teaspoon vanilla extract
1/2 cup raspberry syrup
1 (9 ounce) package thin chocolate wafers
1/4 cup fresh raspberries (optional)
1 tablespoon chopped fresh mint leaves (optional)
1/8 cup semisweet chocolate curls (optional)

Directions

To Make Crust: In a small bowl, mix together crushed cookies and melted butter. Press mixture into a 9 inch pie pan using your hands or the back of a spoon. Refrigerate until firm.

To Make Filling: Whip 2 cups of cream until soft peaks form. Continue to whip while slowly adding sugar, followed by vanilla extract. Whip until stiff, then stir in 1/2 cup raspberry syrup.

Spread a layer of whipped cream mixture 1/2 inch deep into bottom of pie crust. Cover with a layer of chocolate cookies. Cover with another 1/2 inch layer of whipped cream mixture, followed by more cookies. If desired, slightly overlap the cookies, dipping them in whipped cream mixture before placing them in pan. Continue alternating layers until cookies are gone, and finish with a layer of whipped cream mixture. Cover carefully. Refrigerate at least 12 hours before serving. Pie will keep up to 3 days.

Just prior to serving, whip remaining 1/2 cup cream and cover pie with a fresh layer. If desired, garnish with fresh raspberries, mint leaves, and chocolate curls.

Raspberry Lemon Smoothie

Ingredients

10 ice cubes
1 1/2 cups vanilla yogurt
1 lemon, quartered and seeded
1 cup raspberries
3 tablespoons honey

Directions

Place the ice into a blender pitcher. Add the yogurt, lemon quarters, raspberries, and honey. Cover, and blend until the mixture is smooth, or to your desired consistency. Pour into chilled glasses to serve.

Fluffy Raspberry Torte

Ingredients

2 cups graham cracker crumbs
1/2 cup butter, melted
1/4 cup sugar
1 (16 ounce) package miniature marshmallows
1 cup milk
2 cups heavy whipping cream, whipped
4 cups fresh raspberries
1/2 cup chopped pecans

Directions

In a small bowl, combine cracker crumbs, butter and sugar. Set aside 1/4 cup for topping. Press remaining crumb mixture onto the bottom and 1-1/2 in. up the sides of a 9-in. springform pan; set aside.

In a large saucepan, combine marshmallows and milk. Cook and whisk over medium-low heat until marshmallows are melted and mixture is smooth. Cool. Fold in whipped cream, raspberries and pecans. Pour into prepared crust. Top with remaining crumb mixture. Cover and refrigerate overnight. Remove sides of pan.

Rhubarb Raspberry Pie

Ingredients

1 cup sugar
1/4 cup quick-cooking tapioca
4 cups chopped fresh or frozen
rhubarb
1 cup fresh or frozen raspberries
2 tablespoons lemon juice
1 Pastry for double-crust pie (9
inches)

Directions

In a large bowl, combine sugar and tapioca. Add the rhubarb, raspberries and lemon juice; mix gently. Let stand for at least 15 minutes or up to 1 hour to soften tapioca; stir gently several times. Line a pie plate with bottom crust. Pour filling into crust. Top with a lattice crust. Bake at 375 degrees F for 45-55 minutes or until the crust is golden and filling is bubbly. Serve warm or at room temperature.

Raspberry Walnut Torte

Ingredients

1 1/2 cups heavy whipping cream
3 eggs
1 1/2 cups sugar
3 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 cup ground walnuts, toasted
2 teaspoons baking powder
1/2 teaspoon salt

FROSTING:

1 1/2 cups heavy whipping cream
1 (8 ounce) package cream cheese, softened
1 cup sugar
1/8 teaspoon salt
1 teaspoon vanilla extract
1 (12 ounce) jar raspberry preserves

Directions

In a small mixing bowl, beat cream until stiff peaks form; set aside. In a large mixing bowl, beat eggs, sugar and vanilla until thick and lemon-colored. Combine flour, walnuts, baking powder and salt; fold into egg mixture alternately with whipped cream.

Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a small mixing bowl, beat cream until stiff peaks form; set aside. In a large mixing bowl, beat cream cheese, sugar and salt until fluffy. Add vanilla; mix well. Fold in whipped cream.

Split each cake into two layers. Place bottom layer on serving plate; spread with about 1/2 cup frosting. Top with second cake layer; spread with half of the raspberry preserves. Repeat layers. Frost sides of cake with frosting.

Cut a small hole in the corner of a pastry or plastic bag; insert ribbon tip #47. Fill bag with remaining frosting; pipe a lattice design on top of cake. Using star tip #32, pipe stars around top and bottom edges of cake. Store in the refrigerator.

Coconut Raspberry Blossoms

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon baking powder
2 cups flaked coconut
1 1/2 cups margarine, softened
3/4 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup water
3/4 cup raspberry jam

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix flour, baking soda, salt, baking powder, and coconut together in a bowl. Set aside. Beat the margarine, brown sugar, and white sugar with an electric mixer in a large bowl until smooth. Add the eggs one at a time. Beat in the vanilla extract and water with the last egg. Mix in the flour mixture until just incorporated. Add more flour if the dough becomes too sticky.

Roll the dough into walnut-sized balls and place 2 inches apart onto ungreased baking sheets. Make an indentation in each cookie using a 1/2 teaspoon size measuring spoon. Fill each cookie with the raspberry jam.

Bake in the preheated oven until slightly golden, 10 to 12 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Raspberry Cheesecake

Ingredients

2 (8 ounce) packages cream cheese
1 cup white sugar
1 pint heavy cream
4 (7 ounce) packages oval butter sandwich cookies with chocolate filling (eg Pepperidge Farm Milano)
1 (21 ounce) can raspberry pie filling

Directions

In a large bowl, cream together cream cheese and sugar. Set aside. In a separate bowl, whip cream until stiff peaks form. Fold whipped cream into cream cheese mixture.

Line the bottom and sides of a 9 inch springform pan with cookies. Pour half of the cheese mixture over the cookies. Top with half the raspberry filling and spread evenly. Place another layer of cookies over raspberry and repeat cheese and raspberry layers. Chill in refrigerator 4 hours or overnight before unmolding and serving.

Raspberry Linzer Cookies

Ingredients

1 cup butter, softened
1 1/4 cups sugar, divided
2 eggs, separated
2 1/2 cups all-purpose flour
1/4 teaspoon salt
confectioners' sugar
1/2 cup ground almonds
3/4 cup raspberry preserves

Directions

In a large mixing bowl, cream butter. Gradually add 2/3 cup sugar, beating until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Combine flour and salt; gradually add to creamed mixture and mix well. Shape dough into a ball; cover and refrigerate for 30-45 minutes or until firm.

On a surface dusted with confectioners' sugar, roll half of the dough to 1/8-in. thickness; cut with a floured 2-1/2-in. round cookie cutter. Repeat with remaining dough, using a floured 2-1/2-in. doughnut cutter so the center is cut out of each cookie.

Beat egg whites until frothy. Combine almonds and remaining sugar. Brush each cookie with egg white and sprinkle with the almond mixture. Place on greased baking sheets. Bake at 350 degrees F for 6-8 minutes or until lightly browned. Remove to wire racks to cool completely.

Spread 2 teaspoons of raspberry preserves over the plain side of solid cookies. Place cookies with centers cut out, almond side up, on top of the preserves, making a sandwich.

Raspberry Margaritas

Ingredients

1 cup frozen unsweetened raspberries
1 cup brandy-based orange liqueur (such as Grand Marnier®)
3/4 cup gold tequila
1/2 cup fresh lemon juice
2 tablespoons superfine sugar
ice cubes

Directions

Place the raspberries, brandy-based orange liqueur, tequila, lemon juice, and sugar in a blender. Blend until smooth. Serve in glasses over ice cubes.

Duck Breasts with Raspberry Sauce

Ingredients

4 duck breast halves
2 teaspoons sea salt
2 teaspoons ground cinnamon
4 teaspoons demerara sugar
1/2 cup red wine
1/4 cup creme de cassis liqueur
1 teaspoon cornstarch
4 ounces raspberries

Directions

Preheat oven on broiler setting. Use a fork to score the duck breasts through the skin and fat but not all the way through to the meat.

Heat a large heavy skillet on medium high. Fry the duck breasts skin side down, until the skin browns and fat runs out, about 10 minutes. Remove the breasts from the pan, and pour off most of the fat. Return breasts to pan, and fry skin side up for another 10 minutes. Remove breasts from pan, and allow to rest on a baking sheet. Mix the sea salt, cinnamon and Demerara sugar together and sprinkle over the skin of the duck breasts. Pour most of the fat out of the frying pan.

Mix together the red wine, cassis, and cornstarch in a small bowl. Pour into the pan, and simmer for 3 minutes, stirring constantly, until the sauce is thickened. Add raspberries, and simmer for another minute until heated through.

Broil the duck breasts skin side up, until the sugar begins to caramelize, about 1 minute. Slice the duck breasts thinly, pour a little sauce over the top, and serve warm.

Zucchini Raspberry Cupcakes

Ingredients

2 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
3/4 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup buttermilk
2 cups shredded zucchini
1 1/4 cups fresh raspberries
1 cup chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups or line with paper muffin liners.

Whisk together the flour, cocoa, and baking soda; set aside. Beat the butter and sugar with an electric mixer in a large bowl until light-colored and fluffy. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the buttermilk, mixing until just incorporated. Fold in the zucchini, raspberries, and chocolate chips, mixing just enough to evenly combine. Spoon the batter into the prepared muffin cups, filling each 3/4 full.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Chocolate Raspberry Dessert

Ingredients

1 cup 1% cottage cheese
3/4 cup fat-free milk
1/3 cup raspberry spreadable fruit
1 (1.4 ounce) package sugar-free
instant chocolate pudding mix
1 (8 ounce) container frozen
reduced-fat frozen whipped
topping, thawed
1 (1 ounce) square semisweet
chocolate, melted
1/2 cup unsweetened raspberries

Directions

In a blender, combine cottage cheese, milk and spreadable fruit; cover and process until smooth. Add pudding mix and mix well. Pour into a bowl; fold in whipped topping. Spoon into a 9-in. pie plate. Drizzle with chocolate. Cover and freeze for 8 hours or overnight. Let stand at room temperature for 20 minutes before serving. Garnish with raspberries.

Raspberry Cake

Ingredients

5 cups fresh raspberries
1 cup sugar
1 (3 ounce) package JELL-O
Strawberry Flavor Gelatin
3 cups JET-PUFFED Miniature
Marshmallows
1 package (2-layer size) white
cake mix
2 cups thawed COOL WHIP
Whipped Topping

Directions

Heat oven to 350 degrees F. Grease 13x9-inch pan; spread raspberries onto bottom of pan. Sprinkle evenly with sugar, dry gelatin mix and marshmallows.

Prepare cake batter as directed on package; pour over marshmallows.

Bake 1 hour or until toothpick inserted in center comes out clean. Cool. Serve topped with COOL WHIP.

Raspberry Glazed Wings

Ingredients

3/4 cup seedless raspberry jam
1/4 cup cider vinegar
1/4 cup soy sauce
3 garlic cloves, minced
1 teaspoon pepper
16 chicken wings

Directions

In a saucepan, combine jam, vinegar, soy sauce, garlic and pepper. Bring to a boil; boil for 1 minute. Cut chicken wings into three sections; discard wing tips. Place wings in a large bowl; add raspberry mixture and toss to coat. Cover and refrigerate for 4 hours.

Line a 15-in. x 10-in. x 1-in. baking pan with foil and heavily grease the foil. Using a slotted spoon and reserving the marinade, place wings in pan. Bake at 375 degrees F for 30 minutes, turning once.

Meanwhile, in a saucepan, bring marinade to a rolling boil; boil for 1 minute. Reduce heat; simmer, uncovered for 10-15 minutes or until thickened. Brush over wings. Bake 20-25 minutes longer, turning and basting once, or until chicken juices run clear.

Chewy Red Raspberry Squares

Ingredients

1/2 cup butter or margarine (at room temperature)
1 cup light brown sugar, firmly packed
1/2 teaspoon almond extract
1 cup Pillsbury BEST® All Purpose Flour
1 teaspoon baking powder
1 cup oats (quick-cooking or old-fashioned)
1/2 cup SMUCKER'S® Red Raspberry Preserves

Directions

Preheat oven to 350 degrees. Coat an 8 x 8-inch baking pan with cooking spray.

In a medium mixing bowl, beat butter and brown sugar until smooth and fluffy. Beat in almond extract.

Mix in flour, baking powder and oats until mixture is combined and crumbly. Reserve 1/4 cup of the mixture for topping; set aside. Pat remaining mixture into the bottom of prepared baking pan.

Spoon preserves on top of oat layer, spreading as much as possible without disturbing the bottom layer. Sprinkle reserved topping on the top of preserve layer.

Bake for 30 to 40 minutes or until lightly browned. Remove from oven and cool on a wire rack. When cooled, cut into squares.

Easy Raspberry Sorbet

Ingredients

1 cup boiling water
1 pkg. (4 serving size) JELL-O
Brand Raspberry Flavor Gelatin
1 (6 ounce) can frozen lemonade
concentrate (do not thaw)
3 cups fresh raspberries
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed

Directions

Stir boiling water into dry gelatin mix in large freezer proof bowl at least 2 min. until gelatin is completely dissolved. Stir in frozen lemonade concentrate. Refrigerate 15 min. or until slightly thickened (consistency of unbeaten egg whites).

Mash raspberries with fork. Add to gelatin mixture along with whipped topping; stir with wire whisk until well blended, Cover.

Freeze 4 hours or until solid. Remove from freezer 15 min. before serving. Let stand at room temperature to soften slightly. Scoop into cones or dessert dishes. Store any leftover dessert in freezer container in freezer.

Creamy Raspberry Dip

Ingredients

1 cup sour cream
1 (8 ounce) package Neufchatel cheese, softened
1/2 cup SPLENDA® No Calorie Sweetener, Granulated
1 tablespoon raspberry extract
1/2 cup fresh raspberries

Directions

In a medium bowl, place the sour cream, Neufchatel cheese, SPLENDA® Granulated Sweetener and raspberry extract. With an electric mixer, blend until smooth. Chill in the refrigerator approximately 30 minutes. Garnish with fresh raspberries to serve.

Chocolate Hazelnut Raspberry Goodness

Ingredients

1 fluid ounce Chambord
(raspberry liqueur)
1 fluid ounce Frangelico (hazelnut
liqueur)
1 fluid ounce chocolate vodka
1 teaspoon chocolate shavings,
for garnish

Directions

Pour the Chambord, Frangelico and vodka into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, and garnish with chocolate shavings to serve.

Raspberry Congealed Salad

Ingredients

1 (8 ounce) can crushed pineapple
1 (10 ounce) package frozen
unsweetened raspberries, thawed
1 (3 ounce) package raspberry
gelatin
1 cup applesauce
1/4 cup coarsely chopped pecans
Mayonnaise

Directions

Drain pineapple and raspberries, reserving juices. Place fruit in a large bowl; set aside. Add enough water to the juice to measure 1 cup. Pour into a saucepan; bring to a boil. Remove from the heat; stir in gelatin until dissolved. Pour over fruit mixture. Add the applesauce and pecans. Pour into a 1-qt. bowl. Chill until set. Spoon into individual dessert dishes; top with a dollop of mayonnaise if desired.

Chorizo Stuffed Chicken Breasts with Raspberry

Ingredients

5 cloves garlic
1 bunch cilantro
1 green bell pepper, chopped
1 medium onion, chopped, divided
1 roma (plum) tomato, chopped
5 tablespoons olive oil, divided
1/4 cup raspberry jam
1/4 cup chipotle puree
3 roma (plum) tomatoes, chopped
1/4 cup orange juice
1/4 cup lime juice
1/2 cup milk
1 tablespoon mayonnaise
1 pinch unsweetened cocoa powder
4 (6 ounce) skinless, boneless chicken breast halves
4 tablespoons prepared guacamole
1/2 cup queso quesadilla cheese
1/4 pound chorizo sausage, casing removed and meat finely diced

Directions

Make a sofrito by combining the garlic, cilantro, green pepper, onion, 1 tomato, and 1 tablespoon olive oil in a food processor or blender. Puree until smooth. Transfer to a bowl and reserve.

Make the mole sauce by combining the raspberry jam, chipotle puree, remaining tomatoes, orange juice, lime juice, milk, mayonnaise, and cocoa powder in the food processor or blender. Puree until smooth.

Place chicken breasts between 2 layers of plastic wrap; pound to a thickness of 1/2 inch. Divide the guacamole, cheese, and chorizo evenly onto the center of each breast. Roll the chicken around the filling, and secure with toothpicks.

Combine the sofrito and remaining 4 tablespoons olive oil in a deep skillet over medium-high heat. Cook, stirring, until most of the liquid has evaporated. Add the chicken breasts, and cook until browned, 3 to 5 minutes per side. Pour the mole sauce into the pan, and lower the heat to medium-low. Cover, and cook for 1 hour, turning frequently. Serve the chicken with the thickened sauce spooned on top.

Raspberry Ribbons

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup raspberry jam
GLAZE:
1 cup confectioners' sugar
2 tablespoons evaporated milk
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well.

Divide dough into four portions; shape each into a 10-in. x 2-1/2-in. log. Place 4 in. apart on greased or foil-lined baking sheets. Make a 1/2-in. depression down the center of each log. Bake at 350 degrees F for 10 minutes.

Fill depressions with jam. Bake 10-15 minutes longer or until lightly browned. Cool for 2 minutes. Remove to a cutting board; cut into 3/4-in. slices. Place on wire racks.

In a small bowl, combine glaze ingredients until smooth. Drizzle over warm cookies. cool completely.

Raspberry Breakfast Braid

Ingredients

Ingredients for Coffee Cake:
2 cups packaged baking mix
1 (3 ounce) package cream cheese
1/4 cup butter or margarine
1/3 cup milk
1/2 cup Smucker's® Red Raspberry Preserves

Ingredients for Glaze:
1 cup powdered sugar
1/4 teaspoon almond extract
1/4 teaspoon vanilla
1 tablespoon milk, plus more if needed

Directions

In medium bowl, measure baking mix. Cut in cream cheese and butter until mixture is crumbly. Stir in milk. Turn dough onto a lightly floured surface and knead lightly 10 to 12 times. Roll dough into a 12x8-inch rectangle. Turn onto greased baking sheet. Spread preserves lengthwise down center 1/3 of dough. Make 2 1/2-inch cuts at 1-inch intervals on long sides. Fold strips over filling.

Bake at 425 degrees F for 12 to 15 minutes or until lightly browned. Combine all glaze ingredients, adding enough milk for desired drizzling consistency. Drizzle over coffee cake.

Raspberry Streusel Tart

Ingredients

6 tablespoons unsalted butter
1 1/4 cups all-purpose flour
6 tablespoons white sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1 3/4 cups light cream
1/3 cup white sugar
4 teaspoons cornstarch
4 egg yolks
1 tablespoon unsalted butter
1 teaspoon vanilla extract
1 tablespoon kirschwasser
1 (11 inch) shortbread tart crust,
baked
2/3 cup apricot preserves
2 tablespoons water
2 1/2 pints fresh raspberries
2 1/2 tablespoons sifted
confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place 6 tablespoons butter in a saucepan. Slowly melt. Cool until tepid.

Combine flour, 6 tablespoons sugar, cinnamon and salt and add to melted butter. Toss with a fork until crumbs are formed.

Take a clump of the crumb mixture in your hand and squeeze gently forming a larger clump. Break larger clump apart.

Sprinkle crumbs onto a large shallow pan. Repeat until all the mixture has been made into crumbs. Place crumbs in oven and bake for 15 - 18 minutes until they turn light brown. Set aside to cool and harden.

Heat cream in a 2 quart saucepan until just under a boil. Combine 1/3 cup sugar and cornstarch. Beat egg yolks in a mixing bowl with a whisk until slightly thickened. Whisk in sugar-cornstarch mixture. Blend in scalded cream. Pour mixture back into saucepan heat slowly. Stir constantly with a wooden spoon until mixture begins to thicken and comes to a boil. Be sure to reach into bend of pot to release any custard that may stick.

After custard reaches a boil, simmer about 1 minute. Remove from heat. Stir in 1 tablespoon butter, vanilla and framboise. Cover with a piece of buttered plastic wrap. Cool about 10 minutes. Increase oven temperature to 375 degrees F (190 degrees C).

Spread custard in pastry shell and bake for 20 - 25 minutes or until bubbly. Remove from oven. Let stand on a rack for 10 minutes to set.

Combine preserves and water in a small saucepan. Heat until mixture comes to a boil. Pass through a fine-mesh strainer. Discard pulp.

Gently brush top of custard with half of the hot preserves. Sprinkle berries generously over hot custard. Lightly brush tops of berries with remaining preserves. Sprinkle tart generously with streusel, pressing the crumbs gently into the berries so they will stick. Chill tart, uncovered, for about 2 hours. Just before serving, sift confectioners' sugar on top.

Raspberry Basil Chicken

Ingredients

1 (3 1/2) pound broiler-fryer chicken, cut up
1 teaspoon dried basil
1 teaspoon salt
1/2 teaspoon pepper
1 medium onion, thinly sliced
1 cup seedless raspberry jam

Directions

Place chicken in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with basil, salt and pepper. Top with onion. Cover and bake at 375 degrees F for 30 minutes. Drain pan juices and reserve 1/2 cup (add water to make 1/2 cup if necessary). Add jam; pour over chicken. Bake, uncovered, basting occasionally, for 25 minutes or until chicken juices run clear.

Raspberry Angel Cake

Ingredients

3 cups boiling water
2 (3 ounce) packages JELL-O
Raspberry Flavor Gelatin
1 (12 ounce) package frozen red
raspberries (do not thaw)
1 (7.5 ounce) package round angel
food cake, cut into 21 thin slices
1 cup thawed COOL WHIP
Whipped Topping

Directions

Add boiling water to gelatin mixes in medium bowl; stir 2 min. until completely dissolved. Add raspberries; stir until thawed. Pour into 9-inch round pan sprayed with cooking spray.

Arrange cake slices in concentric circles over gelatin, with slices overlapping as necessary to completely cover gelatin.

Refrigerate 3 hours or until gelatin is firm. Unmold onto plate; top with COOL WHIP.

Peach Raspberry Cobbler

Ingredients

4 cups sliced fresh peaches
1/2 cup fresh raspberries
1/4 cup sugar
1 teaspoon ground cinnamon
1 tablespoon fresh lemon juice
1/2 cup butter
1 1/4 cups all-purpose flour
2 tablespoons baking powder
1/2 teaspoon salt
1 cup sugar
1 cup milk

Directions

In a bowl, mix the peaches, raspberries, 1/4 cup sugar, cinnamon, and lemon juice. Allow to sit while proceeding with remaining steps.

Preheat oven to 350 degrees F (175 degrees C). Melt the butter in a 9x13 inch glass baking dish in the preheating oven, and evenly coat dish. Remove from heat.

In a bowl, mix the flour, baking powder, salt, and 1 cup sugar. Mix in milk just until dry ingredients are evenly moist. Pour evenly into the buttered baking dish. Scoop peach and raspberry mixture over the batter.

Bake 45 minutes in the preheated oven, until golden brown.

Raspberry Cream Gelatin

Ingredients

1 (10 ounce) package frozen
sweetened raspberries, thawed
1 (3 ounce) package raspberry
gelatin
1 cup boiling water
1 tablespoon lemon juice
1 (5 ounce) can fat-free
evaporated milk, chilled

Directions

Drain raspberries, reserving syrup; set berries aside. In a mixing bowl, dissolve gelatin in boiling water. Stir in the lemon juice and reserved raspberry syrup. Refrigerate until partially set. Add milk. Beat on high speed until thickened, about 4 minutes. Fold in reserved raspberries. Pour into a 2-qt. bowl. Refrigerate until set.

Raspberry Salad Dressing II

Ingredients

1 cup plain yogurt
1/2 cup raspberries
1 tablespoon red wine vinegar
2 teaspoons white sugar

Directions

In a blender, combine the yogurt, raspberries, vinegar and sugar. Blend until smooth and refrigerate until chilled.

Pears with Raspberry Sauce

Ingredients

1 (10 ounce) package frozen
sweetened raspberries, thawed
4 firm, ripe pears
2 cups white grape juice
1 cup sugar
2 tablespoons lemon juice
Whipped cream

Directions

Place raspberries in a blender or food processor; cover and process until pureed. Strain, reserving juice; set aside. Discard seeds. Core pears from bottom, leaving stems intact. peel pears; set aside.

In a large saucepan, bring the grape juice, sugar and lemon juice to a boil; add pears. Reduce heat; cover and simmer for 5-7 minutes or until tender; drain.

For each serving, spoon raspberry sauce on plate, then top with a pear. Garnish with whipped cream.

Melon with Raspberry Sauce

Ingredients

2 2/3 cups unsweetened
raspberries
3 tablespoons honey
1 teaspoon lemon juice
1/8 teaspoon ground ginger
1/2 large cantaloupe
1/2 medium honeydew melon

Directions

Set aside a few raspberries for garnish. Place the remaining berries in a blender or food processor; cover and process until pureed. Add the honey, lemon juice and ginger; cover and process. Strain and discard seeds; set sauce aside.

Cut the cantaloupe and honeydew into three wedges; cut each wedge widthwise in half. Remove seeds and rind. With a knife, slice each piece of melon lengthwise toward narrow end without cutting completely to the end. Open into a fan shape.

On each dessert plate, place 2 tablespoons of raspberry sauce and a cantaloupe fan and honeydew fan. Garnish with reserved raspberries.

Raspberry Lemon Marmalade

Ingredients

4 medium lemons
1 1/4 cups water
1/8 teaspoon baking soda
1 cinnamon stick
3 cups crushed fresh or frozen raspberries
7 cups sugar
1 (3 ounce) pouch liquid fruit pectin

Directions

Grate peel from lemons and place in a medium saucepan. Trim white pith from lemons and discard. Cut lemons in half and remove the seeds. Chop pulp; set aside. Add water, baking soda and cinnamon to saucepan; bring to boil. Reduce heat; cover and simmer for 20 minutes. Add lemon pulp; return to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Remove cinnamon. In a large kettle, combine the raspberries, sugar and lemon mixture; bring to a full rolling boil, stirring constantly. Boil for 2 minutes. Quickly stir in pectin; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off any foam. Pour hot into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling water bath.

Raspberry Split Seconds

Ingredients

2/3 cup butter, softened
2/3 cup white sugar
1 egg
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 cup raspberry preserves

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the butter and sugar until smooth. Mix in the egg and vanilla. Combine the flour and baking powder; stir into the batter until a soft dough forms. Divide into 4 pieces.

Shape each piece of dough into a log about 12 inches long. Place on cookie sheet and flatten slightly. Using the round handle of a wooden spoon make an indentation all the way down the center of each strip. Fill the indentation with preserves.

Bake for 15 to 20 minutes in the preheated oven. Cool slightly before slicing diagonally into 1 inch pieces.

Raspberry Swirl

Ingredients

2 1/2 cups graham cracker crumbs
1 1/4 teaspoons ground cinnamon
2 tablespoons white sugar
1/2 cup butter, melted
4 egg yolks
1 (8 ounce) package cream cheese
4 egg whites
1/4 teaspoon cream of tartar
1/8 teaspoon salt
1/4 cup white sugar
1 (8 ounce) container frozen whipped topping, thawed
1 (10 ounce) package frozen raspberries, partially thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, cinnamon, sugar and melted butter. Mix well and press into the bottom of a 9x13 inch baking dish. Bake for 5 minutes then remove from oven and allow to cool.

In medium bowl, beat egg yolks on high speed until thick and lemon colored, about 5 minutes. Add softened cream cheese. Beginning on low speed and increasing to high, beat until smooth.

In large mixing bowl, beat egg whites, cream of tartar and salt until foamy. Add 1/4 cup sugar, a little at a time, beating constantly until sugar is dissolved and whites stand in soft peaks. Fold 1/3 of the whites into the cheese mixture, then fold the lightened cheese mixture back into the remaining egg whites. finally, fold in the thawed whipped topping.

Puree raspberries in a blender or press through a sieve. Spread half of fluffy cheese filling into the cooled crust. Pour half of the raspberry puree over the filling and swirl it in with a knife. Repeat with remaining filling and raspberry puree. Freeze until firm.

Raspberry Vinaigrette II

Ingredients

1/2 cup raspberry vinegar
1 teaspoon white sugar
1 tablespoon fresh mint leaves,
finely chopped

Directions

Place vinegar in a container with tight lid. Add sugar and mint, cover with lid, and shake to dissolve sugar. Stir in additional sugar (up to another teaspoon) if necessary to smooth out the vinegar flavor.

Cranberry Sauce with Raspberry Vinegar

Ingredients

1 1/4 cups white sugar
1/2 cup raspberry vinegar
1/4 cup water
1 (12 ounce) package fresh cranberries
1 cinnamon stick
1 tablespoon orange zest

Directions

Combine 1 1/4 cup sugar, vinegar, and water in a heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Mix in cranberries, cinnamon stick, and orange peel. Reduce heat, and cover partially. Simmer until berries burst, about 10 minutes. Remove from heat. Cool completely, sauce will thicken as it cools. Discard cinnamon stick.

Raspberry Chocolate Chip Muffins

Ingredients

1 2/3 cups all-purpose flour
3/4 cup quick-cooking oats
2/3 cup sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon ground cinnamon
1 egg, lightly beaten
3/4 cup fat-free milk
1/3 cup canola oil
2 tablespoons orange juice
1 teaspoon vanilla extract
3/4 cup fresh or frozen
unsweetened raspberries
1/2 cup miniature semisweet
chocolate chips

Directions

In a large bowl, combine the first six ingredients. Combine the egg, milk, oil, orange juice and vanilla; stir into dry ingredients just until moistened. Fold in raspberries and chocolate chips. Fill paper-lined muffin cups or cups coated with nonstick cooking spray two-thirds full.

Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Chocolate Raspberry Thumbprints

Ingredients

2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
4 (1 ounce) squares BAKER'S
Unsweetened Chocolate
1/2 cup butter
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
cubed, softened
1 1/4 cups sugar, divided
1 egg
1 teaspoon vanilla
1/3 cup red raspberry jam

Directions

Heat oven to 375 degrees F.

Mix flour, baking soda and salt; set aside. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min.; stir until chocolate is completely melted. Whisk in cream cheese. Add 1 cup sugar, egg and vanilla; mix well. Stir in flour mixture. Refrigerate 15 min.

Roll dough into 1-inch balls; coat with remaining sugar. Place, 2 inches apart, on baking sheets. Press your thumb into center of each ball; fill each indentation with about 1/4 tsp. jam.

Bake 8 to 10 min. or until lightly browned. Cool 1 min. on baking sheets; transfer to wire racks. Cool completely.

Raspberry Spinach Salad

Ingredients

3 tablespoons vegetable oil
2 tablespoons raspberry vinegar
2 tablespoons raspberry jam
1/8 teaspoon pepper
8 cups torn fresh spinach
2 cups fresh raspberries, divided
4 tablespoons slivered almonds,
toasted and divided
1/2 cup thinly sliced onion
3 kiwifruit, peeled and sliced
1 cup seasoned salad croutons

Directions

In a jar with a tight-fitting lid, combine the oil, vinegar, jam and pepper; shake well. In a large salad bowl, gently combine spinach, 1 cup of raspberries, 2 tablespoons almonds and onion. Top with kiwi, croutons and remaining berries and almonds. Drizzle with dressing; serve immediately.

Lemon Raspberry-Filled Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
2 eggs
1 egg white
1 1/4 cups water
1/4 cup unsweetened applesauce

FROSTING:

2 cups confectioners' sugar
2 tablespoons butter, softened
1 teaspoon vanilla extract
1/8 teaspoon salt
2 tablespoons fat-free milk
1/2 cup 100% raspberry spreadable fruit

Directions

In a large mixing bowl, combine the cake mix, eggs, egg white, water and applesauce; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two 9-in. baking pans coated with nonstick cooking spray. Bake at 350 degrees F for 20-30 minutes or until a toothpick inserted near the center comes out clean. Cool on wire racks for 10 minutes; remove from pans to cool.

In a mixing bowl, beat first five frosting ingredients until smooth. Place a cake layer on a serving plate. Spread with spreadable fruit. Top with second layer; frost top of cake.

Raspberry Chiffon Pie I

Ingredients

1 1/2 (.25 ounce) packages
unflavored gelatin
1/4 cup cold water
4 egg yolks, beaten
1 tablespoon lemon juice
1/2 cup white sugar
1 cup fresh raspberries, crushed
4 egg whites
1/4 cup white sugar
1/8 teaspoon salt
3/4 cup heavy whipping cream,
whipped
1 (9 inch) vanilla wafer crust

Directions

Soften gelatin in cold water.

Combine egg yolks, 1/2 cup sugar, and lemon juice in a saucepan. Cook until mixture coats a spoon. Stir in gelatin, and then mix in crushed raspberries. Chill until partially set.

Beat egg whites until stiff with 1/4 cup sugar and salt. Fold whipped cream and egg whites into raspberry mixture. Pour filling into chilled pie crust, and chill 3 to 4 hours.

Low-Fat Raspberry Summer Sensation

Ingredients

1 pint raspberry sorbet or sherbet, softened
1 cup cold fat free milk
1 pkg. (4 serving size) JELL-O Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling
1 (8 ounce) tub COOL WHIP FREE Whipped Topping, thawed
1 cup raspberries

Directions

Line 9x5-inch loaf pan with foil. Spoon sorbet into pan; freeze 10 min.

Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 min. or until well blended. Gently stir in whipped topping; spread evenly over sorbet in pan.

Freeze 3 hours or overnight. To unmold, invert pan onto plate; remove foil. Let stand 10 to 15 min. to soften slightly before cutting into 12 slices to serve. Place one slice on each of 12 dessert plates. Top evenly with raspberries. Store leftover dessert in freezer.

Raspberry Barbecue Sauce

Ingredients

3 cloves garlic, peeled
1/4 teaspoon olive oil
1 1/4 cups unsweetened raspberries
3 tablespoons brown sugar
1 tablespoon balsamic vinegar
1 tablespoon light corn syrup
1 teaspoon molasses
1/2 teaspoon lemon juice
1/4 teaspoon crushed red pepper flakes
1/8 teaspoon salt
1/8 teaspoon pepper
1 dash onion powder

Directions

Place garlic on a double thickness of heavy-duty foil; drizzle with oil. Wrap foil around garlic. Bake at 425 degrees F for 15-20 minutes. Cool for 10-15 minutes.

Place softened garlic in a small saucepan. Add the remaining ingredients. Cook over medium-low heat for 15-20 minutes until sauce is thickened and bubbly. Remove from the heat; cool slightly. Transfer to a food processor or blender; cover and process until smooth. Strain seeds. Store in the refrigerator.

Raspberry Cream

Ingredients

1 (3 ounce) package raspberry gelatin
1/2 cup boiling water
1 (10 ounce) package frozen sweetened raspberries
1 cup vanilla ice cream, softened
Whipped cream

Directions

In a bowl, dissolve gelatin in boiling water. Stir in raspberries and ice cream until blended. Spoon into two dessert dishes. Cover and refrigerate for at least 1 hour. Top with a dollop of whipped cream.

Raspberry Swirls

Ingredients

1 cup butter, softened
2 cups sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
3 3/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 (12 ounce) jar seedless
raspberry jam
1 cup flaked coconut
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugar. Add the eggs and extracts; mix well. Combine flour, baking powder and salt; add to creamed mixture and mix well. Cover and chill the dough for at least 2 hours.

Divide dough in half. On a lightly floured surface, roll each half into a 12-in. x 9-in. rectangle. Combine jam, coconut and pecans; spread over rectangles. Carefully roll up, starting with the long end, into a tight jelly roll. Wrap in plastic wrap. Refrigerate overnight or freeze for 2-3 hours.

Cut into 1/4-in. slices; place on greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Cool cookies on wire racks.

Eggnog-Raspberry Belgian Waffles

Ingredients

1 1/2 cups all-purpose flour
1 tablespoon sugar
2 1/2 teaspoons baking powder
1 1/2 cups eggnog
2 tablespoons butter, melted
1 egg, beaten
1 cup raspberry preserves
2 cups raspberries
1 cup whipped cream, to garnish (optional)

Directions

Heat a Belgian waffle iron.

Mix the flour, sugar, and baking powder together in a mixing bowl. Stir in 1 cup eggnog, butter, and the egg until well blended. Add more eggnog if needed to make a pourable batter.

Lightly grease or spray the waffle iron with non-stick cooking spray. Pour some batter onto the preheated waffle iron, close the top, and cook until golden brown and crisp on both sides. Waffles are usually cooked with steam subsides. Transfer waffles to a serving plate, and keep warm.

Meanwhile, place the raspberry preserves in a pan, and heat over medium heat until pourable.

To serve, drizzle raspberry preserves over each waffle, and top with raspberries. If desired, add a dollop of whipped cream to each waffle.

Raspberry Tossed Salad

Ingredients

9 cups torn mixed salad greens
3 cups fresh or frozen
unsweetened raspberries
2 tablespoons olive or canola oil
2 tablespoons cider vinegar
4 teaspoons sugar
1/8 teaspoon salt
Dash pepper

Directions

In a large salad bowl, gently combine the salad greens and 2-3/4 cups raspberries. Mash the remaining berries; strain, reserving juice and discarding seeds. In a bowl, whisk the raspberry juice, oil, vinegar, sugar, salt and pepper. Drizzle over salad; gently toss to coat.

Raspberry Angel Cake

Ingredients

1 (16 ounce) package one-step
angel food cake mix
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 (0.3 ounce) package sugar-free
raspberry-flavored gelatin
1 (12 ounce) package frozen
unsweetened raspberries, thawed
1 tablespoon sugar

Directions

Prepare cake batter according to package directions. Fold in extracts. Spoon two-thirds of the batter into an ungreased 10-in. tube pan. Add gelatin powder to remaining batter; drop by tablespoonfuls over batter in pan. Cut through with a knife to swirl.

Bake according to package directions. Immediately invert pan onto a wire rack; cool completely, about 1 hour. Carefully run a knife around sides of pan to remove cake. Cut into slices. Combine raspberries and sugar; serve over cake.

Coconut Raspberry Bars

Ingredients

3/4 cup butter or margarine,
softened
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/4 teaspoon baking powder
2 cups flaked coconut, divided
1/2 cup chopped walnuts
1 (12 ounce) jar raspberry
preserves
1 cup vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine flour and baking powder; gradually add to the creamed mixture. Stir in 1-1/4 cups coconut and the walnuts. Press three-fourths of the dough into a greased 13-in. x 9-in. x 2-in. baking pan. Spread with preserves. Sprinkle with chips and remaining coconut. Crumble remaining dough over the top; press lightly. Bake at 350 degrees F for 30-35 minutes or until golden brown. Cool on a wire rack. Cut into squares.

Raspberry Chocolate Bars

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
3/4 cup butter, softened
1 (10 ounce) package frozen raspberries, thawed
1/4 cup orange juice
1 tablespoon cornstarch
3/4 cup mini semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (190 degrees C).

Mix the flour, sugar and butter or margarine. Press into the batter of a 13x9 inch ungreased baking pan. Bake at 350 degrees F (175 degrees C) for 15 minutes.

Mix the raspberries, orange juice, and cornstarch in a 1 quart sauce pan. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Let cool for 10 minutes.

Sprinkle chocolate chips over baked crust and spoon the raspberry mixture over the top.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until the raspberry mixture has set. Remove from oven and let cool. Drizzle with additional melted chocolate if desired. Cut into 2x1 inch squares.

Raspberry Angel Food Cake

Ingredients

10 egg whites
1 1/4 teaspoons cream of tartar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 cup sugar
1 cup cake flour
2 cups fresh raspberries

Directions

In a mixing bowl, beat egg whites until frothy; beat in cream of tartar until soft peaks form. Add the extracts. Gradually beat in sugar until stiff, scraping bowl occasionally. Sift flour over beaten whites; sprinkle with berries. Gently fold flour and raspberries into batter until well mixed. Pour into an ungreased 10-in. tube pan. Bake at 325 degrees F for 40-45 minutes or until lightly browned and entire top appears dry. Immediately invert cake pan; cool completely, about 1 hour.

Cool Raspberry Peach Pie

Ingredients

1 1/2 cups reduced fat vanilla wafer crumbs
2 tablespoons sugar
2 tablespoons butter or stick margarine, melted
1 egg white
FILLING:
1/2 cup sugar
3 tablespoons cornstarch
1/4 cup water
4 cups sliced peeled fresh peaches or frozen unsweetened peach slices, thawed
3 cups raspberries

Directions

In a food processor, combine the wafer crumbs, sugar and butter; pulse until blended. Add egg white; pulse until moistened. Press mixture onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely on a wire rack.

In a large saucepan, combine sugar and cornstarch. Stir in water until smooth. Add peaches; stir to coat. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; gently stir in raspberries. Spoon into prepared crust. Refrigerate until chilled. Refrigerate leftovers.

Raspberry Cheese Spread

Ingredients

4 ounces cream cheese, softened
1 cup mayonnaise
2 cups shredded mozzarella cheese
8 ounces shredded Cheddar cheese
3 green onions, finely chopped
1 cup chopped pecans
1/4 cup seedless raspberry preserves
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese and mayonnaise until blended. Beat in cheeses and onions. Stir in pecans. Spread into a plastic wrap-lined 9-in. round dish. Refrigerate until set, about 1 hour.

Invert onto a serving plate; spread with preserves. Serve with crackers.

Raspberry Vinegar II

Ingredients

6 1/2 cups fresh raspberries
3/4 quart vinegar
2/3 cup white sugar

Directions

In a stockpot, combine the raspberries, vinegar and sugar and bring to a rolling boil, stirring constantly. Remove from heat, cover and chill for one month.

Remove vinegar mixture from refrigerator and strain through cheesecloth. Bring the mixture to a boil in a large pot and simmer for 5 minutes. Pour into sterilized jars. Ready to use immediately.

Raspberry Summer Pudding (English Style)

Ingredients

1 1/2 cups white sugar
1 tablespoon water
3 cups fresh raspberries
6 slices white bread
1 cup whipped cream

Directions

In a saucepan over medium heat, combine the sugar, water, and raspberries. Cook, stirring carefully so as not to damage the berries, until the mixture is hot, and the sugar is dissolved. Set aside to cool slightly.

Line a 1 quart bowl with 5 slices of bread. Pour the raspberry mixture over the bread, and place the last slice of bread on top. Cover the bowl loosely with plastic wrap. Place a weight on top of the bowl (canned goods work well), and refrigerate overnight.

The next day, remove plastic wrap, and invert onto a plate. Serve chilled, with whipped cream on the side.

Raspberry Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1 1/2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
2 eggs
1 cup mashed ripe bananas
1/2 cup vegetable oil
1/3 cup water
1 cup fresh or frozen
unsweetened raspberries*
1/2 cup chopped walnuts

Directions

In a large bowl, combine the flour, sugar, baking soda and salt. In another bowl, combine the eggs, bananas, oil and water. Stir into the dry ingredients just until moistened. Fold in raspberries and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Cran-Raspberry Jam

Ingredients

2 (10 ounce) packages frozen
sweetened raspberries, thawed
4 cups fresh or frozen cranberries
1 (1.75 ounce) package powdered
fruit pectin
5 cups sugar

Directions

Drain the raspberries, reserving juice; add enough water to juice to measure 1-1/2 cups. Pour into a large kettle. Add raspberries, cranberries and pectin; bring to a full rolling boil, stirring constantly. Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off any foam. Pour into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 15 minutes in a boiling-water bath.

Raspberry Sponge Torte

Ingredients

5 eggs, separated
1/2 cup shortening
1/2 cup butter, softened
2 cups sugar
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1 cup toasted walnuts, finely
chopped
1/2 cup flaked coconut
1/2 teaspoon cream of tartar
FILLING/FROSTING:
1 cup raspberry preserves,
warmed
11 ounces cream cheese,
softened
3/4 cup butter, softened
6 1/2 cups confectioners' sugar
2 teaspoons vanilla extract
1/2 cup chopped walnuts

Directions

Let eggs stand at room temperature for 30 minutes. In a large mixing bowl, cream the shortening, butter and sugar until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla. Combine the flour and baking soda; add to creamed mixture alternately with buttermilk. Stir in walnuts and coconut.

In another mixing bowl and with clean beaters, beat egg whites and cream of tartar on high speed until stiff peaks form. Fold a fourth of egg whites into the batter, then fold in remaining whites.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 28-30 minutes or top springs back lightly when touched. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Spread raspberry preserves over the top of two cake layers. Refrigerate for 30 minutes. Meanwhile, in a large mixing bowl, beat the cream cheese, butter and confectioners' sugar until fluffy. Beat in vanilla. Place one raspberry topped cake layer on a serving plate. Spread with some of the frosting. Repeat with second raspberry topped cake layer. Top with plain cake layer. Spread remaining frosting over the top and sides of cake. Sprinkle with nuts. Store in the refrigerator.

Raspberry Bran Muffins

Ingredients

1 cup all-purpose flour
1 cup wheat or oat bran
1/4 cup sugar
3 teaspoons baking powder
1/4 teaspoon salt
1/4 cup egg substitute
1 cup fat-free milk
1/4 cup canola oil
1 cup fresh or frozen
unsweetened raspberries*

Directions

In a bowl, combine the flour, bran, sugar, baking powder and salt. In another bowl, beat egg substitute, milk and oil; stir into dry ingredients just until moistened. Gently fold in raspberries.

Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter. Bake at 400 degrees F for 20 minutes or until golden brown. Cool for 5 minutes before removing from pan to a wire rack.

Baby Shower Raspberry Dip

Ingredients

1 cup sour cream
1 (8 ounce) package Neufchatel cheese, softened
1/2 cup white sugar
1 tablespoon raspberry extract
1/2 cup fresh raspberries

Directions

In a medium bowl, place the sour cream, Neufchatel cheese, white sugar and raspberry extract. With an electric mixer, blend until smooth. Chill in the refrigerator approximately 30 minutes. Garnish with fresh raspberries to serve.

Blueberry Raspberry Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 egg white
2 tablespoons water, divided
17 tablespoons sugar, divided
1/4 cup cornstarch
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
3 cups fresh blueberries
1 cup fresh raspberries

Directions

Line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. Beat the egg white and 1 tablespoon water; brush over crust. Set aside.

In a bowl, combine 1 cup sugar, cornstarch, lemon peel, vanilla and cinnamon. Gently stir in the berries. Pour into the crust.

Roll out the remaining pastry to fit top of pie; place over the filling. Trim, seal and flute edges. Cut slits in top. Brush with remaining water; sprinkle with remaining sugar.

Bake at 400 degrees F for 40-50 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Store in the refrigerator.

Raspberry French Silk Pie

Ingredients

Crust:

1 cup all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
2 tablespoons beaten egg
1 tablespoon water
1 teaspoon lemon juice

Filling:

3 ounces semisweet chocolate
3/4 cup butter, softened
1 cup white sugar
1/2 teaspoon vanilla extract
3 eggs
1/3 cup seedless raspberry jam

Garnish:

fresh raspberries
fresh mint leaves
whipped topping

Directions

To make the crust, combine the flour and salt in a mixing bowl. Cut in the shortening with a knife or pastry blender until the mixture resembles coarse crumbs. Combine the egg, water, and lemon juice. Sprinkle wet ingredients over the flour mixture and toss lightly with a fork until the flour mixture is moistened. Wrap the dough in plastic and refrigerate for at least 1 hour or up to three days.

Roll the dough out to fit a 9 inch pie plate. Place the dough in the pie plate, trimming the edge to form a 1 inch overhang. Fold the extra dough under itself and decoratively crimp the edge of the crust. Chill the pastry-filled pie pan at least 20 minutes before baking to prevent shrinkage.

Preheat oven to 400 degrees F (205 degrees C). Line pastry with a double layer of aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights and bake until the crust has set, about 5 minutes more. Cool completely before adding filling.

To make the filling, melt the chocolate in a double boiler. Let it cool until room temperature but still fluid. Meanwhile, beat the butter with an electric mixer until smooth. Gradually add the sugar, beating until the mixture is light and fluffy. It should be noticeably lighter in color. Blend in the cooled melted chocolate and the vanilla extract. Add the eggs one at a time, beating at high speed for 2 minutes and scraping down the sides of the bowl well after each addition.

Spread a thin layer (about 1/4 inch) of raspberry jam on the bottom of the cooled pie crust. Spoon the chocolate filling on top of the jam and smooth the surface. Refrigerate overnight.

Before serving, garnish each slice with a dollop of whipped topping, 3 fresh raspberries, and a mint leaf.

Raspberry Custard Kuchen

Ingredients

1 1/2 cups all-purpose flour,
divided
1/2 teaspoon salt
1/2 cup cold butter or margarine
2 tablespoons whipping cream
1/2 cup sugar
3 cups fresh raspberries

TOPPING:

1 cup sugar
1 tablespoon all-purpose flour
2 eggs, beaten
1 cup whipping cream
1 teaspoon vanilla extract

Directions

In a bowl, combine 1 cup flour and salt; cut in butter until the mixture resembles coarse crumbs. Stir in cream; pat into a greased 13-in. x 9-in. x 2-in. baking pan. Combine the sugar and remaining flour; sprinkle over crust. Arrange raspberries over crust. For topping, combine sugar and flour. Stir in eggs, cream and vanilla; pour over berries. Bake at 375 degrees F for 40-45 minutes or until lightly browned. Serve warm or chilled. Store in refrigerator.

Raspberry Rice Pudding

Ingredients

2 cups water
1 cup long grain rice
3 cups milk
3/4 cup sugar
1 (8 ounce) carton frozen whipped topping, thawed
2 (10 ounce) packages frozen raspberries, thawed
2 tablespoons cornstarch

Directions

In a large saucepan, bring water to a boil. stir in rice. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Stir in milk and sugar. Cook 20-30 minutes longer or until rice is tender and mixture is thick and creamy. Remove from the heat; cool. Fold in whipped topping. Refrigerate.

Drain raspberries, reserving juice. In a small saucepan, combine the cornstarch and reserved juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in raspberries. Remove from the heat; cool.

Spoon the rice pudding into individual dishes; top with the raspberry mixture. Cover and refrigerate until serving.

Raspberry Citrus Bars

Ingredients

1 cup butter or margarine,
softened
3/4 cup confectioners' sugar
2 1/4 cups all-purpose flour,
divided
4 eggs
1 1/2 cups sugar
1/3 cup lemon juice
2 tablespoons grated orange peel
1 teaspoon baking powder
1 1/2 cups unsweetened
raspberries

Directions

In a mixing bowl, cream butter and confectioners' sugar. Add 2 cups flour; beat until combined. Press mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20 minutes or until lightly browned.

Meanwhile, in a mixing bowl, beat the eggs, sugar, lemon juice and orange peel. Add the baking powder and remaining flour; mix well. Sprinkle raspberries over the crust. Pour filling over the berries.

Bake for 30-35 minutes or until lightly browned and filling is set. Cool on a wire rack. Store in the refrigerator.

Raspberry-Glazed Rosemary Chicken

Ingredients

1 tablespoon crushed rosemary
1 teaspoon rubbed sage
1/2 teaspoon dried oregano
8 skinless, boneless chicken breast halves
1/4 cup fat-free chicken broth
1 cup raspberry preserves
1/2 teaspoon honey mustard
1 teaspoon chopped fresh rosemary leaves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, stir together crushed rosemary, sage, and oregano.

Rub one side of each chicken breast with herb mixture. Place chicken herb-side up in a baking dish, and pour broth over the chicken.

Bake in preheated oven for 20 minutes.

Place raspberry preserves in a microwave-safe bowl, and heat for 20 to 30 seconds to soften. Stir in honey mustard and rosemary.

Spread about 1 tablespoon of preserve mixture over each breast. Bake 10 minutes more.

Raspberry Crunch Brownies

Ingredients

1/4 cup vegetable oil
1 1/4 cups sugar
4 egg whites
1 cup all-purpose flour
2/3 cup baking cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/2 teaspoons vanilla extract
Nonstick vegetable spray
1/4 cup raspberry jam
2 tablespoons Grape Nuts cereal

Directions

In a mixing bowl, beat oil and sugar. Add egg whites and continue beating until well mixed. Combine flour, cocoa, baking powder and salt; add to mixing bowl and beat until moistened. Stir in vanilla. Batter will be thick. Coat a 9-in. square pan with vegetable spray. Spread batter into pan. Bake at 350 degrees F for 20 to 25 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes on a wire rack. Spread with jam and sprinkle with Grape-Nuts if desired. Cool completely.

Raspberry Refresher

Ingredients

1 liter carbonated water
1 pint raspberries

Directions

Puree the raspberries in a food processor or blender. Divide raspberry puree among four glasses. Fill glasses with carbonated water. Place a straw in the glass and serve.

Spicy Raspberry Jelly Dip

Ingredients

1 jalapeno pepper, seeded and diced
1/2 red chile pepper, seeded and chopped
2 cups raspberry preserves
1 cup raspberry syrup
2 tablespoons apple cider vinegar

Directions

In the container of a food processor or blender, combine the jalapeno pepper and red chile pepper. Pulse until finely chopped. Transfer to a serving dish, and mix in the raspberry preserves, raspberry syrup and apple cider vinegar. Taste, and adjust amounts to suit your palate.

Raspberry Truffle Fudge

Ingredients

3 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 1/2 teaspoons vanilla extract
salt to taste

1/4 cup heavy cream
1/4 cup raspberry flavored liqueur
2 cups semi-sweet chocolate chips

Directions

Spray a 9x9 inch pan with non-stick cooking spray, and line with wax paper.

In a microwave-safe bowl, combine 3 cups chocolate chips and sweetened condensed milk. Heat in microwave until chocolate melts, stirring occasionally. Be careful not to let it scorch. Stir in the vanilla and salt. Spread into pan, and cool to room temperature.

In a microwave-safe bowl, combine cream, liqueur, and 2 cups chocolate chips. Heat in microwave until the chocolate melts; stir until smooth. Cool to lukewarm, then pour over the fudge layer. Refrigerate until both layers are completely set, about 1 hour. Cut into 1 inch pieces.

Raspberry Cup Cakes

Ingredients

3/4 cup graham cracker crumbs
1/4 cup chopped pecans
3 tablespoons butter, melted
3/4 cup fresh raspberries, crushed
1/2 (8 ounce) package cream cheese
10 1/2 fluid ounces sweetened condensed milk
1 cup frozen whipped topping, thawed

Directions

Line a 12 cup muffin pan with paper cup liners. In a medium bowl, combine graham cracker crumbs, crushed pecans and melted margarine, mixing well to blend. Spoon mixture evenly into a 12 cup muffin pan lined with paper cup liners. Press mixture with a spoon to firm bottom. Puree raspberries and set aside.

Beat cream cheese until fluffy. Add condensed milk and 1/2 cup of the raspberry puree and mix until well blended. Fold in whipped topping.

Spoon evenly into baking cups. Freeze for at least 5 hours. When ready to serve, remove paper liners. Invert cakes onto individual serving plates. Drizzle remaining raspberry puree over cakes. Garnish with a few whole raspberries. Serve frozen.

Raspberry Buttermilk Muffins

Ingredients

2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
6 tablespoons butter or margarine
1 egg, lightly beaten
1 cup buttermilk
1 cup fresh or frozen raspberries*

Directions

In a bowl, combine flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Add egg and buttermilk; mix just until dry ingredients are moistened. Fold in berries. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 25 minutes or until browned.

Key Lime Cheesecakes with Raspberry Swirls

Ingredients

2 cups crushed shortbread cookies
1/4 cup melted butter
1 teaspoon grated lime zest

3 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 eggs, room temperature
3 teaspoons grated key lime zest
1/3 cup key lime juice
1 teaspoon vanilla extract
3/4 cup seedless black raspberry preserves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 2 mini muffin pans and line with fancy paper liners.

Combine the cookies, butter, and lime zest in a bowl until evenly moistened; press into the bottom of the prepared pans. I find a shot glass works wonderfully for this.

Bake in the preheated oven 5 minutes; allow to cool.

In a large bowl, stir together the cream cheese and sugar. Gradually stir in the eggs, key lime zest, key lime juice, and vanilla extract. Pour the mixture into the prepared cups, filling almost to the top. Spoon a drop of preserves on top of each one. Swirl preserves into the cream cheese mixture with a toothpick.

Bake in preheated oven 13 to 15 minutes. Allow to cool completely before removing from pans, 6 to 8 hours.

Raspberry Royal Pie

Ingredients

CRUST:

1/4 cup all-purpose flour
1/2 cup pecans, finely chopped
1/2 cup butter or margarine,
softened
1/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/8 teaspoon salt

FILLING

2 (10 ounce) packages frozen
raspberries, thawed
1/3 cup sugar
1/4 cup cornstarch
1/3 cup water
Whipped cream

Directions

In a mixing bowl, beat all of the crust ingredients until well mixed. Refrigerate for 30 minutes. Pat into an ungreased 9-in. pie pan. Bake at 400 degrees F for 10-12 minutes or until golden brown. Cool. Drain the raspberries, reserving syrup; set aside. Combine the sugar and cornstarch in a saucepan; add water and raspberry syrup. Simmer until thick, stirring constantly. Remove from the heat and fold in berries. Pour into the crust. Chill for 2 hours or until firm. Garnish with whipped cream.

Raspberry Pecan Rugelach

Ingredients

2 cups all-purpose flour
1/8 teaspoon salt
14 tablespoons butter, cut into pieces
1 cup small curd cottage cheese, drained
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 cup raspberry spreadable fruit
1 cup chopped pecans

Directions

Place flour, salt, and butter in a food processor. Process until the mixture resembles coarse crumbs, then add the cottage cheese. Continue processing until the dough comes together. Divide dough into four equal portions and wrap in plastic. Refrigerate for at least 4 hours.

Preheat an oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.

Combine sugar and cinnamon in a bowl. Roll out each portion of dough on a floured surface to an 1/8 inch thick circle. Spread 1 tablespoon of raspberry spreadable fruit, then sprinkle with the sugar mixture and 1/4 cup of pecans on each circle. Gently press the filling into the dough using a rolling pin. Cut each circle into 16 wedges. Roll each wedge, starting with the wide end. Place the cookie point-side down on the prepared baking sheet.

Bake in the preheated oven until golden brown, 15 to 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

RaSpBeRrY FiZzLeR

Ingredients

1 1/2 cups raspberry juice
3 scoops raspberry sherbet
1/2 cup carbonated water

Directions

In a blender, combine raspberry juice, raspberry sherbet and carbonated water. Blend until smooth. Pour into glasses and serve.

Ghirardelli® Chocolate Raspberry Tartlets

Ingredients

Chocolate Crust:

3/4 cup unsalted butter, cut into pieces

6 tablespoons granulated white sugar

Pinch of salt

6 tablespoons Ghirardelli

Unsweetened Cocoa

1 1/2 cups cake flour

Chocolate Filling:

1 cup heavy cream

14 ounces Ghirardelli Semi-Sweet

Chocolate Chips

3 cups fresh raspberries

Directions

To make the chocolate crust, combine the butter, sugar, and salt in a food processor and process until blended. Add the cocoa and process until smooth. Add the flour and pulse until the mixture is crumbly but can be pinched to hold together. Divide the dough into six equal pieces, flatten each piece into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes, or overnight.

Remove one piece of dough at a time from the refrigerator and roll it into a 6-inch circle between two sheets of plastic wrap. If the dough gets too soft, refrigerate until firm before continuing. Remove the top sheet of the plastic wrap; invert the dough circle over a 4 1/2 - inch nonstick tartlet pan with a removable bottom. Keeping the plastic wrap on top, press the dough onto the bottom and sides of the pan. Trim any excess dough and carefully peel off the plastic wrap. Repeat with the remaining dough to make six tartlet shells. Refrigerate for at least 30 minutes.

Preheat oven to 375 degrees F.

Prick the bottoms of the tartlet shells all over with a fork. Bake for 15 minutes, or until the dough looks dry. Allow to cool completely.

To make the chocolate filling, in a medium saucepan over medium heat, bring the cream to a simmer. Remove from the heat and add the chocolate. Let sit for a few minutes to allow the chocolate to melt, then whisk gently until smooth. Cool to room temperature.

Pour 1/3 cup of the chocolate mixture into each tartlet shell. Refrigerate the tartlets at least 1 hour, until the filling is firm. Carefully remove the tartlets from the pans. Arrange the raspberries decoratively on top of the filling.

Lesley's Valentine Brownies with Raspberry Coulis

Ingredients

1/4 cup butter
2 (1 ounce) squares unsweetened chocolate
1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1/4 cup all-purpose flour
1/2 teaspoon salt
1 cup chopped walnuts (optional)

1 (10 ounce) package frozen raspberries
1 tablespoon raspberry juice
1 1/2 teaspoons cornstarch
1 tablespoon orange zest

Directions

Preheat oven to 325 degrees F (165 degrees C).

To make brownies: In a medium saucepan over medium heat, melt butter or margarine and chocolate; take off of heat. Stir in sugar, eggs and vanilla; beat well. Mix in flour, salt and nuts, if desired.

In a greased 8x8 inch baking dish, pour brownie mix.

Bake in preheated oven for 40 minutes or until toothpick in the center of brownies comes out somewhat clean.

To make Raspberry Coulis: In a medium saucepan over medium-high heat, cook raspberries for 5 to 8 minutes; turn down to medium.

In a small bowl, combine juice and cornstarch to make a paste; add to raspberries stirring constantly until thickened. Add rind and cool.

Pool coulis on a dessert plate and place brownie portion on top of coulis; serve.

Raspberry Salad Dressing I

Ingredients

1 cup plain yogurt
1/2 cup raspberries
1 tablespoon red wine vinegar
2 teaspoons white sugar

Directions

In a blender, combine the yogurt, raspberries, vinegar and sugar. Blend until smooth and refrigerate until chilled.

Can't be 'Beet' Raspberry Jelly

Ingredients

1 (2 ounce) package dry pectin
2 cups beet juice
1 (0.13 ounce) package
unsweetened raspberry flavored
drink mix
5 1/2 cups white sugar
2 tablespoons fresh lemon juice

Directions

In a large saucepan over high heat, stir together the pectin, beet juice, and raspberry drink mix. Cook, stirring constantly, until bubbles begin to form around the edge. Immediately stir in the sugar and lemon juice, bring to a rolling boil, and boil hard for 1 minute.

Remove from heat, and skim off any foam using a large metal spoon. transfer to sterile jars, and seal, leaving 1/4 inch headspace. Process any unsealed jars in a hot water bath for 10 minutes. Refrigerate jelly after opening.

Raspberry Almond Cake

Ingredients

3 egg yolks
1 cup frozen apple juice concentrate, thawed
3/4 cup butter, melted
1 teaspoon almond extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup chopped almonds
4 egg whites
1/4 teaspoon cream of tartar
1 cup heavy whipping cream
1/2 cup raspberry jam
2 tablespoons amaretto liqueur
1/3 cup blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, beat egg yolks. Blend in apple juice concentrate, melted butter or margarine, and almond extract. Combine flour, baking powder, and salt; gradually add to egg yolk mixture, beating until well blended. Stir in chopped almonds.

In a clean bowl, beat egg whites with cream or tartar with an electric mixer at high speed until stiff peaks form. Gently fold into batter. Spread batter evenly into prepared pans.

Bake for 18 to 20 minutes, or until cake is golden brown around the edges. Cool in pans on wire racks for 10 minutes. Turn cakes onto racks, and cool completely.

In a medium size mixing bowl, beat cream with an electric mixer at high speed until peaks form. Beat in fruit spread, 1 tablespoon at a time. Beat until thick and well blended.

Brush liqueur evenly over cake layers, spread a dollop of the whipped cream mixture on the bottom layer and stack the other layer on top. Frost top and sides with whipped cream mixture; press slivered almonds around edge.

Blueberry and Raspberry Pancake Topping

Ingredients

1 1/2 cups frozen raspberries
1 cup frozen blueberries
1/2 cup white sugar
1/4 cup water

Directions

Combine the raspberries, blueberries, sugar, and water in a small saucepan; bring to a boil and cook at a boil for 5 minutes, scraping the bottom as needed to keep from burning. Reduce heat to low; simmer the mixture until thick, about 10 minutes. Serve warm.

Raspberry Mushroom Kabobs

Ingredients

1 pound button mushrooms
1 cup SMUCKER'S® Red Raspberry Preserves
1/2 cup red wine vinegar
1 teaspoon mustard
1 clove garlic, minced
1 tablespoon chopped parsley
Salt and pepper, to taste

Directions

Remove mushroom stems and reserve for another use. Blanch mushroom caps in boiling salted water for 5 minutes.

Dissolve preserves in red wine vinegar. Stir in mustard, garlic, parsley, salt and pepper. Drain cooked mushrooms and add to sauce to cool. (Recipe can be prepared to this point up to 3 days in advance.)

Thread 3 to 4 mushrooms on each of 12 skewers. Place skewers on preheated grill. Cook for 3 minutes on each side before serving.

Cran-Raspberry Snowball Punch

Ingredients

1 (32 ounce) bottle Knudsen®
Cranberry Nectar, chilled
1 (12 ounce) jar Smucker's®
Seedless Red Raspberry Jam
1 1/2 (2 liter) bottles lemon-lime
flavored carbonated beverage,
chilled
1/2 gallon vanilla or vanilla bean
ice cream

Directions

Combine cranberry nectar, red raspberry jam and lemon-lime soda in a large punch bowl until well combined. Using a medium sized scoop, spoon half of the ice cream over fruit mixture; stir until frothy. Top with remaining scoops of ice cream forming 'ice cream snowballs' atop the froth.

Cran-Raspberry Gelatin

Ingredients

1 (3 ounce) package raspberry gelatin
1 1/2 cups boiling water
1 cup fresh or frozen cranberries
1/2 cup raspberry jam or spreadable fruit
1 (8 ounce) can crushed pineapple, undrained

Directions

In a bowl, dissolve gelatin in water. Place cranberries, jam and gelatin mixture in a blender or food processor; cover and process until cranberries are coarsely chopped. Transfer to a bowl; stir in pineapple. Refrigerate until set.

Raspberry Cherry Pie

Ingredients

1 1/2 cups sugar
3 tablespoons quick-cooking
tapioca
2 cups fresh raspberries or
thawed frozen unsweetened
raspberries
1 cup fresh, frozen or canned
pitted tart red cherries
1 teaspoon lemon juice

PASTRY:

3 cups all-purpose flour
2 teaspoons sugar
1 1/2 teaspoons salt
1/2 teaspoon baking powder
1 cup shortening
1 egg
5 tablespoons cold water
1 teaspoon white vinegar
1 tablespoon butter

Directions

For filling, in a bowl, combine sugar and tapioca. Add the raspberries, cherries and lemon juice; toss to coat. Let stand for 15 minutes. Meanwhile, in a bowl, combine the flour, sugar, salt and baking powder; cut in shortening until crumbly. Combine the egg, water and vinegar. Gradually add to flour mixture, tossing with a fork until dough forms a ball.

Divide the dough in half. On a lightly floured surface, roll out one portion to fit a 9-in. pie plate. Place pastry in plate; trim even with edge.

Spoon filling into pastry. Dot with butter. Roll out remaining pastry to fit top of pie; make decorative cutouts with water; place on top of pie. Cover edges loosely with foil. Bake at 350 degrees F for 60-70 minutes or until golden brown. Cool on a wire rack. Store in the refrigerator.

Surprise Raspberry Jam

Ingredients

5 cups chopped peeled fresh tomatoes
4 cups sugar
1 tablespoon lemon juice
2 (3 ounce) packages raspberry gelatin

Directions

In a large saucepan or Dutch oven, combine the tomatoes, sugar and lemon juice. Cook and stir over high heat until mixture comes to a boil. Reduce heat; simmer, uncovered, for 25 minutes. Remove from the heat. Skim off foam if necessary. Stir in gelatin until completely dissolved.

Pour into jars or containers; cool to room temperature, about 1 hour. Cover and let stand for 3 hours or until set, but not longer than 24 hours. Refrigerate for up to 3 weeks.

Raspberry Angel Cake

Ingredients

3 cups boiling water
2 (3 ounce) packages JELL-O
Raspberry Flavor Gelatin
1 (12 ounce) package frozen red
raspberries (do not thaw)
1 (7.5 ounce) package round angel
food cake, cut into thin slices
1 cup thawed COOL WHIP
Whipped Topping

Directions

Add boiling water to gelatin mixes in medium bowl; stir 2 min. until completely dissolved. Add raspberries; stir until thawed. Pour into 9-inch round pan sprayed with cooking spray.

Arrange cake slices in concentric circles over gelatin, with slices overlapping as necessary to completely cover gelatin.

Refrigerate 3 hours or until gelatin is firm. Unmold onto plate; top with COOL WHIP.

Raspberry Venison Skillet

Ingredients

3/4 cup raspberry vinaigrette
2 tablespoons maple syrup
2 tablespoons soy sauce
2 pounds venison, cut into 1/2-inch strips

2 tablespoons butter
2 tablespoons olive oil
3/4 cup water
2 sweet onions, thinly sliced
1 tablespoon minced garlic
salt and pepper to taste
2 tablespoons white sugar

Directions

Whisk together the raspberry vinaigrette, maple syrup, and soy sauce in a large bowl. Stir in the venison until well coated, and set aside.

Bring the butter, olive oil, water, onions, and garlic to a boil in a large skillet over medium-high heat. Cook and stir until the onions have caramelized to a deep, golden brown, 10 to 15 minutes. Once the onions have turned dark golden brown, stir in the sugar, and cook 2 to 3 minutes more.

Stir in the venison along with the marinade. Cook and stir until the venison is no longer pink in the center, about 5 minutes.

Raspberry Lemonade Biscotti

Ingredients

3/4 cup fresh raspberries
2 tablespoons white sugar
1 cup butter, softened
1 1/3 cups white sugar
3 eggs
2 teaspoons grated lemon zest
4 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Directions

Place the raspberries and 2 tablespoons of sugar into a small saucepan over medium heat. Bring to a boil. Cook, stirring occasionally, until reduced by about 1/3. Remove from heat, and strain through a sieve to remove the seeds. Set aside to cool.

In a large bowl, cream together the butter and 1 1/3 cups of sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each one. Stir in the raspberry sauce and lemon zest until well blended. Combine the flour, baking powder and salt; stir into the batter. Cover and refrigerate for about 10 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease two cookie sheets.

Divide the dough into four equal parts. Form each piece of dough into a 12 inch long log shape on a lightly floured surface. Place two logs onto each cookie sheet, and pat down until they are about 3 inches wide. There should be at least 2 inches of space between each log.

Bake for 30 minutes in the preheated oven, until firm but not crisp. Remove from the oven, and allow to cool for at least 10 minutes.

Place the biscotti bars on a cutting board, and use a serrated knife to cut into 3/4 inch wide slices. Return the slices to the baking sheets cut side down.

Bake for 8 minutes, then turn the cookies over, and bake for an additional 8 minutes, or until lightly toasted on each side. Cool completely, then store in an airtight container.

Raspberry Chocolate Cookies

Ingredients

1/2 cup butter at room temperature
1 cup white sugar
2 eggs
2 teaspoons raspberry extract
1/2 teaspoon almond extract
1/4 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.

Mash the butter and sugar together in a bowl with a wooden spoon until the mixture is creamy and well blended, and beat in eggs, one at a time. Stir in the raspberry extract, almond extract, and milk. In a separate bowl, stir the flour and baking powder together until thoroughly combined, and gradually beat into the butter-egg mixture. Stir in the chocolate chips, and drop by spoonfuls onto the prepared baking sheets.

Bake in the preheated oven until very lightly browned at the edges, 8 to 10 minutes.

Raspberry Kielbasa over Cheese Grits

Ingredients

- 1 1/2 cups milk
- 1/2 cup water
- 1 cup dry grits
- 1 cup shredded Cheddar cheese
- 2 tablespoons olive oil
- 1 (16 ounce) package kielbasa sausage, sliced into 1/2 inch pieces
- 1 cup sliced fresh mushrooms
- 1 cup diced onion
- 1 cup raspberry preserves

Directions

In a saucepan, combine the water and milk. Bring to boil, then stir in the grits, reduce the heat to low, and simmer until thick, about 10 minutes. Stir in the cheese, and remove from the heat.

Heat the olive oil in a large skillet over medium heat. Add the sausage, mushrooms and onion; cook and stir until browned. Stir in the preserves, and simmer until sausage and mushrooms are coated and sauce is smooth, about 5 minutes. Serve over cheese grits.

Raspberry Tart

Ingredients

1 cup all-purpose flour
1/2 cup butter
2 tablespoons confectioners'
sugar
4 cups fresh raspberries
1 (8 ounce) jar raspberry jam

Directions

In a medium bowl, blend together the flour, butter and sugar. Chill mixture for 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Pat chilled mixture into a 9 inch tart pan.

Bake in preheated oven for 10 minutes. Once out of the oven, allow to cool.

Arrange raspberries in crust. Heat jar of jam in microwave until it begins to boil. Pour jam over fruit. Cover and refrigerate tart for about 1 hour.

Teenie's Accidental Rhubarb-Raspberry Pie

Ingredients

1 (15 ounce) package frozen prepared pie crusts, thawed
3 tablespoons all-purpose flour
1 cup white sugar
1 egg, beaten
1 cup raspberries
4 cups chopped fresh rhubarb

Directions

Preheat the oven to 425 degrees F (220 degrees C). Press one pie crust into a 9-inch deep dish pie pan.

In a medium bowl, stir together the flour and sugar. Mix in the egg, and raspberries. Stir in the rhubarb so it is evenly coated. Transfer to the prepared pie crust. Top with the other crust, and crimp around the edges to seal. Make a few slits in the top crust with a small knife to vent steam.

Bake for 10 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C), and bake for another 35 minutes, or until rhubarb is tender, and juices are thick.

Sugared Black Raspberry Tea Cookies

Ingredients

1/2 cup butter
1/4 cup packed brown sugar
1/3 cup white sugar
1 teaspoon vanilla extract
3 tablespoons milk
1 1/3 cups all-purpose flour
1/4 cup cornstarch
1/4 cup miniature semisweet chocolate chips
3 tablespoons white sugar
1 (10 ounce) jar black raspberry jam

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a large bowl, cream butter with brown sugar and 1/3 cup white sugar. Blend in the vanilla and milk. Mix in the flour and corn starch. Stir in the mini chocolate chips.

Form the dough into 1 inch balls, and roll in the remaining white sugar. Place on the prepared cookie sheet, about 1 1/2 inches apart. Use your finger or thumb to press straight down into the center of each ball, making a well for the jam. Neatly fill each cookie with a small amount of jam.

Bake in preheated oven for 13 to 15 minutes, or until cookies are just beginning to turn golden around the edges. Let cookies cool before eating.

Rhubarb Terrine with Raspberry Sauce

Ingredients

1 1/4 pounds fresh rhubarb, cut into 1 inch pieces
1 1/2 cups sugar, divided
1 cup whipping cream
1/2 teaspoon vanilla extract
1/8 teaspoon ground ginger
3 cups vanilla ice cream, softened
3 (10 ounce) packages frozen sweetened raspberries, thawed

Directions

Line a 9-in. x 5-in. x 3-in. loaf pan with plastic wrap; set aside. In a large saucepan, bring rhubarb and 1 cup sugar to a boil. Reduce heat; simmer, uncovered, for 12-14 minutes or until thickened and rhubarb is tender, stirring several times. Remove from the heat. Cool completely, about 25 minutes, stirring several times to break apart rhubarb.

In a small mixing, combine whipping cream, 2 tablespoons sugar and vanilla; beat until soft peaks form. Fold into rhubarb mixture. Transfer half to a prepared pan. Cover and freeze for 1 hour. Cover and refrigerate remaining rhubarb mixture.

Stir ginger into ice cream; spread 1-1/2 cups over rhubarb layer. Cover and freeze for 30 minutes. Refrigerate remaining ice cream mixture. Spread remaining rhubarb mixture over the ice cream layer. Cover and freeze for 1 hour. Spread with remaining ice cream mixture. Freeze until firm.

For sauce, drain raspberries, reserving juice. In a blender, combine raspberries and 2 tablespoons of juice; cover and process until pureed. Press through a fine sieve; discard seeds and pulp. Stir remaining sugar into raspberry mixture. Add enough of the remaining juice to measure 1-1/2 cups.

Remove terrine from the freezer 15 minutes before cutting. Serve with raspberry sauce.

White Chocolate Raspberry Cheesecake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons white sugar
1/4 cup butter, melted
1 (10 ounce) package frozen raspberries
2 tablespoons white sugar
2 teaspoons cornstarch
1/2 cup water
2 cups white chocolate chips
1/2 cup half-and-half cream
3 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract

Directions

In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch springform pan.

In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.

Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.

In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.

Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.

Raspberry Cheesecake Pie

Ingredients

1 (10 inch) unbaked pastry shell
1 cup small curd cottage cheese
2 tablespoons milk
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon vanilla extract
3 eggs
1 1/2 cups fresh raspberries, divided
1 cup whipping cream, whipped

Directions

Line unpricked pastry shell with a double thickness of aluminum foil. Bake at 450 degrees F for 8 minutes or until lightly browned. Cool on a wire rack. Reduce heat to 350 degrees F.

In a blender, combine cottage cheese and milk; cover and process until smooth. In a mixing bowl, beat cream cheese and sugar until smooth. Beat in cottage cheese mixture, flour and vanilla. Beat in eggs just until blended. Pour into pastry shell (pie will be full). Sprinkle with 1/2 cup raspberries; gently press into filling with the back of a spoon.

Bake at 350 degrees F for 30-35 minutes or until the center is almost set (cover edges loosely with foil if browning too quickly). Cool on a wire rack for 1 hour. Refrigerate for at least 1 hour. Top with whipped cream and remaining raspberries. Store in the refrigerator.

Quick and Easy Peach Pie Egg Rolls with

Ingredients

1 (21 ounce) can peach pie filling
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon pumpkin pie spice
1 pinch salt
12 egg roll wrappers
1 (8 ounce) package cream cheese, softened
1/2 cup water
1 quart canola oil for frying
1/2 cup raspberry jam
1 tablespoon honey
1 quart vanilla ice cream
1/4 cup confectioners' sugar

Directions

In a large bowl, mix the peach pie filling, cinnamon, allspice, cloves, ginger, nutmeg, pumpkin pie spice, and salt.

Spread one side of each egg roll wrapper with about 1 tablespoon cream cheese. Top cream cheese with 1 tablespoon of the pie filling mixture. Fold the wrappers over the mixture. Moisten the ends with a small amount of water, and seal.

Heat the oil in a large skillet over medium-high heat. Drop the egg rolls a few at a time into the hot oil. Fry until golden brown. Drain on paper towels.

In a bowl, mix the raspberry jam, honey, and remaining water. Add more water as necessary to obtain a syrup like texture. Serve the warm egg rolls over ice cream, top with the raspberry jam mixture, and sprinkle with confectioners' sugar.

Raspberry Crumb Cake

Ingredients

2/3 cup sugar
1/4 cup cornstarch
3/4 cup water
2 cups fresh or frozen
unsweetened raspberries
1 tablespoon lemon juice
CRUST:
3 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground mace
1 cup cold butter or margarine
2 eggs
1 cup milk
1 teaspoon vanilla extract
TOPPING:
1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter or margarine
1/4 cup sliced almonds

Directions

In a saucepan, combine sugar, cornstarch, water and raspberries. Bring to a boil over medium heat; boil for 5 minutes or until thickened, stirring constantly. Remove from the heat; stir in lemon juice. Cool.

Meanwhile, in a bowl, combine the first six crust ingredients. Cut in butter until mixture resembles coarse crumbs. Beat eggs, milk and vanilla; add to crumb mixture and mix well. Spread two-thirds of the mixture into a greased 13-in. x 9-in. x 2-in. baking dish. Spoon raspberry filling over crust to within 1 in of the edges. Top with remaining crust mixture. For topping, combine flour and sugar; cut in butter until crumbly. Stir in almonds. Sprinkle over the top. Bake at 350 degrees F for 50-55 minutes or until lightly browned.

Raspberry-Orange Chicken

Ingredients

4 skinless, boneless chicken breast halves
Salt and pepper to taste
2 tablespoons butter, divided
1 small onion, chopped
3 tablespoons red wine vinegar
1/4 cup orange juice
1/2 cup chicken broth
2 tablespoons cornstarch dissolved in
2 tablespoons water
1 cup fresh raspberries, rinsed and drained
1 orange, peeled and sectioned

Directions

Season the chicken breasts to taste with salt and pepper. Melt 1 tablespoon of butter in a large skillet over medium heat. Sear, and cook until browned on both sides and the juices run clear, about 10 minutes. Remove chicken and keep warm.

Melt remaining 1 tablespoon of butter in skillet; stir in onion and cook until translucent, 3 to 4 minutes. Pour in red wine vinegar, orange juice, and chicken broth; increase heat to medium-high, and bring to a boil. Stir in the cornstarch and water mixture, and cook until the sauce thickens and turns clear, 1 to 2 minutes. Reduce heat to medium, and stir in the raspberries and orange segments; cook for 2 minutes until softened. Add the chicken breasts to the sauce, and cook to reheat. Serve chicken with sauce spooned over it.

Leg of Lamb with Raspberry Sauce

Ingredients

1 1/2 cups vegetable broth
2 cups frozen raspberries
1/4 cup raspberry jam
2 tablespoons red wine vinegar
1 (3 pound) boneless leg of lamb
1/2 teaspoon dried rosemary

Directions

In the container of a blender or large food processor, combine the vegetable broth, raspberries, raspberry jam, and red wine vinegar. Puree until smooth. Pour into a large bowl, and set aside.

Heat a nonstick skillet over medium-high heat. Sear the leg of lamb quickly on all sides, and remove from the pan. Pierce the meat every inch or so with the tines of a fork. Place into a bowl with the raspberry sauce. Cover, and refrigerate for at least 12 hours to marinate. Turn occasionally.

Preheat the oven to 350 degrees F (175 degrees C). Remove the lamb from the marinade and pat dry. Place on a roasting rack in a roasting pan.

Roast the lamb for 1 hour in the preheated oven, or until a meat thermometer inserted into the meat reads 140 degrees F (62 degrees C). Allow to stand for 10 to 15 minutes before carving. The temperature should go up by another 5 to 10 degrees while it rests for medium rare. If you like it more done, wait until it reaches 145 degrees F before removing from the oven.

While the lamb is roasting, transfer the marinade to a saucepan. Bring to a boil, and add the rosemary. Boil over medium-high heat until the sauce has reduced and thickened slightly, about 10 minutes. Carve the lamb, and spoon sauce over it to serve.

Raspberry Peach Crumble

Ingredients

- 1 pint fresh raspberries
- 3 fresh peaches, pitted and chopped
- 2 tablespoons lemon juice
- 1/3 cup white sugar
- 1 pinch cinnamon
- 1 cup rolled oats
- 1/2 cup unsalted butter
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 1 pinch cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 6 small ramekins.

In a bowl, mix the raspberries, peaches, lemon juice, 1/3 cup white sugar, and 1 pinch cinnamon.

In a separate bowl, mix the oats, butter, brown sugar, 1/4 cup white sugar, vanilla, salt, and 1 pinch cinnamon.

Fill the prepared ramekins with equal amounts of the raspberry and peach mixture, and top with equal amounts of the oats mixture. Arrange the ramekins on a baking sheet.

Bake 35 minutes in the preheated oven, until crisp and golden brown. Cool 10 minutes before serving.

Raspberry Pain au Chocolat (Raspberry Chocolate

Ingredients

1 (17.25 ounce) package frozen puff pastry, thawed
6 tablespoons chocolate hazelnut spread
3 tablespoons all fruit raspberry jam
1 egg, beaten
1/4 cup confectioners' sugar for dusting (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Unfold the puff pastry sheets on a lightly floured surface. Cut each one into thirds along the fold lines. Roll each strip of dough out to about 16 inches long, and cut strips into thirds.

Spread some of the hazelnut spread onto one half of each rectangle to within 1/2 inch of the edge. Spread about 1/2 teaspoon of the raspberry jam over the hazelnut spread. Brush the edges with egg, and fold over the other side to enclose the filling. Press the edges firmly to seal. Repeat with the remaining rectangles. Use a sharp knife to cut 5 slits across the top of each pastry, and place them on baking sheets, spacing 2 inches apart.

Bake for 18 minutes in the preheated oven, or until golden brown. Cool on racks. Dust with confectioners' sugar when cooled if desired.

Creamy Raspberry Ice Pops

Ingredients

1 cup fat free milk
1 (1 ounce) package instant
sugar-free vanilla pudding mix
1/2 cup fat free milk
1 cup fresh raspberries
2 cups raspberry sherbet,
softened
2 cups reduced-fat frozen
whipped topping, thawed

Directions

Pour 1 cup of milk into a bowl, and stir in pudding mix. Beat with an electric mixer about 2 minutes until thickened. Place the remaining milk and raspberries into a blender and puree until smooth.

Pour the raspberry puree into the pudding, and add the whipped topping. Stir together until incorporated. Stir in the softened sherbet. You may either mix it in completely, or leave it swirled.

Divide this mixture evenly among 10 molds or small plastic cups. Place a wooden craft stick into each, and freeze for at least 3 hours.

Raspberry Meringue Pie

Ingredients

1 cup all-purpose flour
1/3 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons cold butter or margarine
1 egg, beaten
2 tablespoons milk
TOPPING:
2 egg whites
1/2 cup sugar
2 cups unsweetened raspberries

Directions

In a bowl, combine the flour, sugar, baking powder and salt; cut in butter. Combine egg and milk; stir into flour mixture (dough will be sticky). Press into the bottom and up the sides of a greased 9-in. pie plate; set aside.

In a mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, until stiff peaks form. Fold in raspberries. Spoon over the crust. Bake at 350 degrees F for 30-35 minutes or until browned. Cool on a wire rack. Refrigerate leftovers.

Cran-Raspberry Gelatin Salad

Ingredients

2 (3 ounce) packages cranberry flavored gelatin mix
1 cup boiling water
1 (8 ounce) package cream cheese, softened
1 (12 ounce) package frozen raspberries - thawed and drained
1 cup ginger ale
1 (8 ounce) can crushed pineapple, drained
1/3 cup chopped pecans
1/2 teaspoon vanilla extract
1 (8 ounce) carton frozen whipped topping, thawed
1 1/2 cups miniature marshmallows
Additional whipped topping

Directions

In a small bowl, dissolve gelatin in boiling water. In a mixing bowl, beat cream cheese until smooth. Gradually add hot gelatin mixture and beat until smooth. Stir in the raspberries, ginger ale, pineapple, pecans and vanilla. Refrigerate for 30 minutes or until partially set.

Fold in whipped topping and marshmallows. Transfer to a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray. Cover and refrigerate for 4 hours or until firm. Spread with additional whipped topping.

Raspberry Mallow Pie

Ingredients

35 large marshmallows
1/2 cup milk
1 (10 ounce) package sweetened
frozen raspberries
1 (8 ounce) carton frozen whipped
topping, thawed
1 (9 inch) graham cracker crust

Directions

In a large microwave-safe bowl, combine marshmallows and milk. Cook on high for 1-2 minutes; stir until smooth. Stir in raspberries. Fold in whipped topping. Pour into crust. Refrigerate or freeze.

Watermelon and Raspberry Punch

Ingredients

1 1/2 cups fresh raspberries
3 sprigs fresh mint leaves
1 seeded, cubed watermelon
1 cup strawberry margarita mix
1 cup coconut-flavored rum
2 cups ice cubes
8 mint sprigs to garnish

Directions

Puree raspberries and mint leaves in a blender until smooth. Strain into a serving pitcher. Puree the cubed watermelon until smooth, and strain the juice into the serving pitcher. Stir in the margarita mix, coconut rum, and ice cubes. Garnish each glass with mint sprigs.

Raspberry Vinegar Chicken Breasts

Ingredients

2 skinless, boneless chicken breasts
2 tablespoons butter
1 tablespoon vegetable oil
3 tablespoons shallots, minced
1/3 cup chicken stock
1/4 cup raspberry vinegar
1/3 cup heavy whipping cream
salt and pepper to taste

Directions

In a large saucepan, heat the butter or margarine and oil over medium heat. Add the chicken and brown lightly on each side. Once the chicken breasts are cooked (the juices should run clear) remove them from the pan and set aside.

Add the shallots and the chicken stock to the pan. Simmer for 3 minutes. Add the raspberry vinegar. Bring all to a boil and simmer, stirring, until the mixture thickens. Stir in the cream and return the chicken to the pan. Heat for 1 minute to warm the chicken, turning the chicken pieces to coat with the sauce. Season with salt and pepper to taste.

Raspberry Iced Tea

Ingredients

1 gallon water
3 (3 ounce) gallon-size tea bags
1 cup fresh raspberries
1/2 cup white sugar
1/2 cup powdered lemonade mix
(such as Country Time®)
ice cubes

Directions

Bring the water to a boil in a large pot, and stir in the tea bags, raspberries, and sugar until the sugar has dissolved. Allow the mixture to steep until the desired level of tea flavor is reached, 3 to 5 minutes; remove tea bags, and stir in the lemonade mix until dissolved. Pour tea into pitchers, and add ice to cool.

Raspberry Banana Tofu Shake

Ingredients

1 (12 ounce) package firm silken tofu
1 cup fat free soy milk
1 banana
1 cup raspberries
1/4 cup frozen orange juice concentrate

Directions

In a blender, mix tofu, soy milk, banana, raspberries, and orange juice concentrate. Blend until smooth.

Deep Fried Camembert with Raspberry Sauce

Ingredients

4 ounces Camembert cheese
1 egg
1/2 cup fine bread crumbs
3/4 cup sesame seeds
3 cups vegetable oil for frying
2/3 cup raspberry preserves

Directions

Cut chilled cheese in 6 equal wedges. In a shallow bowl, beat egg. On a sheet of wax paper, mix bread crumbs and sesame seeds.

Dip each cheese wedge in egg and turn to coat. Roll cheese in crumb mixture to coat. (If preparing ahead, cover and refrigerate now until ready to cook.)

In a heavy saucepan, heat about 2 inches of oil to 375 degrees F (190 degrees C) or until a 1-inch bread cube turns golden brown on all sides. Fry cheese until golden. Drain on paper towels.

Melt raspberry preserves for dipping sauce.

Frozen Raspberry Cheesecakes

Ingredients

1/4 cup crushed shortbread cookies
1 tablespoon butter, melted
1 1/2 ounces cream cheese, softened
3 tablespoons sweetened condensed milk
1 tablespoon lemon juice
1/3 cup raspberry sherbet, softened
1/4 cup fresh raspberries

Directions

In a small bowl, combine the cookie crumbs and butter. Press onto the bottom of a 4-in. springform pan coated with nonstick cooking spray. Freeze for 10 minutes. In a small bowl, combine the cream cheese, milk and lemon juice until blended. Spread over crust. Freeze for 2 hours or until firm.

Spread sherbet over cream cheese layer; freeze 2 hours longer. Top with raspberries.

Pork Chops with Raspberry Sauce

Ingredients

1/2 teaspoon dried thyme,
crushed
1/2 teaspoon dried sage, crushed
1/4 teaspoon salt
1/4 teaspoon pepper
4 (4 ounce) boneless pork loin
chops
1 tablespoon butter
1 tablespoon olive oil
1/4 cup seedless raspberry jam
2 tablespoons orange juice
2 tablespoons white wine vinegar
4 sprigs fresh thyme (optional)

Directions

Preheat oven to 200 degrees F (95 degrees C). In a small bowl, combine crushed thyme, sage, salt, and pepper. Rub evenly over pork chops.

Melt butter and olive oil in a nonstick skillet. Cook pork chops for 4 to 5 minutes on each side, turning once. Remove from skillet and keep warm in preheated oven.

In the skillet, combine raspberry jam, orange juice, and vinegar. Bring to a boil, and cook for 2 to 3 minutes, or until sauce is reduced to desired consistency (sauce will thicken as it cools). Spoon sauce in a pool onto a serving plate, and top with pork chops. Garnish with sprigs of thyme.

Cranberry-Raspberry Dessert Sauce

Ingredients

1 cup fresh orange juice
1 cup white sugar
1 (12 ounce) bag fresh cranberries
2 cups fresh or frozen raspberries

Directions

Stir the orange juice and sugar together in a pan over medium heat. Add the cranberries and bring to a boil. Cook and stir until the cranberries burst. Stir in the raspberries; reduce heat and simmer 10 to 15 minutes. Refrigerate or serve warm.

Chicken with Raspberry Sauce

Ingredients

3/4 cup seedless raspberry preserves, divided
1/2 cup raspberry vinegar
1/2 cup unsweetened pineapple juice
1/4 cup reduced-sodium soy sauce
2 tablespoons balsamic vinegar
1 garlic clove, minced
2 teaspoons dried basil
1/2 teaspoon salt
1/2 teaspoon chili powder
1/2 teaspoon curry powder
6 boneless skinless chicken breast halves (1-1/2 pounds)
2 teaspoons cornstarch
1/4 cup unsweetened raspberries

Directions

In a bowl, combine 1/2 cup preserves, raspberry vinegar, pineapple juice, soy sauce, balsamic vinegar, garlic and seasonings; mix well. Remove 1 cup for sauce; cover and refrigerate.

Place the chicken in a large resealable plastic bag; add remaining marinade. Seal bag and turn to coat; refrigerate for at least 3 hours.

Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade. Grill chicken, uncovered, over medium heat for 5-8 minutes on each side or until juices run clear.

In a small saucepan, combine cornstarch and reserved marinade until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Add remaining preserves; mix well. Drizzle over chicken. Garnish with raspberries.

Raspberry Custard Tart

Ingredients

3 tablespoons reduced fat butter
1/2 cup sugar
3/4 cup all-purpose flour
1/4 cup finely chopped pecans,
toasted

FILLING:

1/3 cup sugar
1/4 cup all-purpose flour
2 1/4 cups fat free milk
1 egg yolk
1/4 teaspoon almond extract
1 (12 ounce) jar 100% seedless
raspberry spreadable fruit
1 1/2 cups fresh raspberries

Directions

In a small mixing bowl, beat butter and sugar for 2 minutes or until crumbly. Beat in flour and nuts. Coat a 9-in. fluted tart pan with removable bottom with nonstick cooking spray. Press crumb mixture onto the bottom and up the sides of pan. Bake at 425 degrees F for 8-10 minutes or until lightly browned. Cool on a wire rack.

In a small saucepan, combine sugar and flour. Stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into egg yolk; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat; gently stir in extract. Pour over crust. Refrigerate until set.

In a small bowl, whisk fruit spread until smooth; spread over filling. Garnish with raspberries.

Raspberry Pork Chops

Ingredients

4 pork loin chops, cut about 3/4 inch thick
1/4 cup all-purpose flour
1 tablespoon vegetable oil
2 tablespoons lemon juice
1/3 cup seedless raspberry jam
1/4 teaspoon salt
1/8 teaspoon ground ginger
1/8 teaspoon pepper

Directions

Coat pork chops with flour and shake off excess. In a large skillet, brown chops in oil for 2-3 minutes on each side. Pour lemon juice over chops. Combine the jam, salt, ginger and pepper; spread over chops. Reduce heat; cover and cook for 5-10 minutes or until chops are tender and meat juices run clear.

Cran-Raspberry Pie

Ingredients

2 cups chopped fresh or frozen cranberries
1 (12 ounce) package frozen raspberries
1 1/2 cups sugar
2 tablespoons quick-cooking tapioca
1/2 teaspoon almond extract
1/4 teaspoon salt
1 Pastry for double-crust pie (9 inches)

Directions

In a bowl, gently stir cranberries, raspberries, sugar, tapioca, extract and salt. Line pie plate with bottom pastry; add filling. Top with a lattice crust.

Bake at 375 degrees F for 15 minutes. Reduce heat to 350 degrees F and bake 35-40 minutes more or until bubbly.

White Cake with Raspberry Sauce

Ingredients

1 (18.25 ounce) package white cake mix
4 ounces cream cheese, softened
1 cup confectioners' sugar
1 cup whipping cream, whipped
1 (18 ounce) jar strawberry glaze
1/2 cup water
2 1/2 cups fresh or frozen unsweetened raspberries

Directions

Prepare and bake cake according to package directions, using a 13-in. x 9-in. x 2-in. baking pan. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped cream. Spread over cooled cake. Refrigerate until serving. Just before serving, combine strawberry glaze and water in a bowl; gently fold in raspberries. Serve over cake.

Raspberry Jalapeno Jelly

Ingredients

1 cup fresh or frozen raspberries
1/2 cup chopped green bell pepper
1/4 cup chopped jalapeno pepper
3 cups white sugar
3/4 cup apple cider vinegar
1/3 (6 fluid ounce) container liquid pectin
1 sprig fresh mint (optional)

Directions

Sterilize jars and lids by immersing in boiling water for at least 5 minutes.

In a saucepan, combine the raspberries, bell pepper, and jalapeno peppers with the sugar and cider vinegar. Bring to a boil over medium-high heat, and boil rapidly for 1 minute. Remove from heat and let stand for 5 minutes.

Stir in the liquid pectin, and run the mixture through a strainer to remove bits of peppers. Pour the strained liquid into sterilized jars, and seal. Store in a cool dark place. Refrigerate after opening.

Irresistible Raspberry Buttermilk Dumplings

Ingredients

4 cups black raspberries
1/4 teaspoon lemon juice
4 1/2 cups white sugar
1 cup water
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3 tablespoons shortening
3/4 cup buttermilk

Directions

In a large pot, combine the raspberries, lemon juice, sugar and water. Bring to a boil, then reduce the heat to low, cover and simmer for about 15 minutes. Stir occasionally, but gently so as not to crush the berries.

Meanwhile, in a medium bowl, stir together the flour, baking soda and salt. Cut in shortening using a pastry blender or the tines of a fork until the pieces are no larger than peas. Stir in the buttermilk until the dough comes together. If it seems too stiff, add another splash of buttermilk.

When you lift the lid on the pot, the dumpling sauce should be slightly above the level of the berries. If needed, you can add equal amounts of additional sugar and water to the raspberries. Drop the dumpling dough 1 tablespoon at a time into the boiling sauce. Cover, and simmer for about 5 minutes, then remove the lid, flip the dumplings over and cover again. Cook for another 10 minutes, then remove from the heat and let stand for 10 minutes before serving.

Raspberry Coffee Cake

Ingredients

1 cup all-purpose flour
1/3 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/2 cup reduced-fat plain yogurt
2 tablespoons butter or stick margarine
1 teaspoon vanilla extract
3 tablespoons brown sugar
1 cup fresh or frozen unsweetened raspberries*
1 tablespoon sliced almonds
GLAZE:
1/4 cup confectioners' sugar
1 teaspoon fat free milk
1/4 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar, baking powder, baking soda and salt. Combine the egg, yogurt, butter and vanilla; add to dry ingredients just until moistened. Spoon two-thirds of the batter into an 8-in. round baking pan coated with nonstick cooking spray. Combine the brown sugar and raspberries; sprinkle over batter. Spoon remaining batter over the top. Sprinkle with almonds.

Bake at 350 degrees F for 35-40 minutes or until cake springs back when lightly touched and is golden brown. Cool for 10 minutes before removing from pan to a wire rack. In a small bowl, combine the glaze ingredients. Drizzle over coffee cake. Serve warm or at room temperature.

Raspberry Lemon Loaf

Ingredients

- 1 3/4 cups all-purpose flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 egg whites
- 1 cup reduced-fat lemon yogurt
- 1/4 cup canola oil
- 2 teaspoons grated lemon peel
- 1 cup fresh raspberries

Directions

In a large bowl, combine the dry ingredients. In another bowl, whisk together the egg, egg whites, yogurt, oil and lemon peel. Add to the dry ingredients just until moistened. Fold in the raspberries.

Transfer to an 8-in. x 4-in. x 3-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Deep Chocolate Raspberry Cake

Ingredients

6 (1 ounce) squares semi-sweet chocolate
6 (1 ounce) squares unsweetened chocolate
7 eggs, separated
1 cup all-purpose flour
1 cup butter
2 cups white sugar
1 1/2 teaspoons vanilla extract
6 (1 ounce) squares semisweet chocolate
3/4 cup heavy whipping cream
1 (4 ounce) package frozen raspberries, thawed
3 tablespoons seedless raspberry preserves

Directions

Preheat oven to 300 degrees F (150 degrees C). Line bottoms of two 9 inch cake pans with waxed paper.

To Make Cake: Melt 6 ounces of semisweet chocolate and 6 ounces of unsweetened chocolate in the top of a double boiler, or in a microwave. Cool, and beat in egg yolks.

In a large bowl, beat butter or margarine, 1 1/2 cups sugar, and vanilla until light and fluffy. Add chocolate mixture, and continue beating until smooth. Stir in flour until just combined.

In another bowl, beat egg whites until foamy. Gradually beat in 1/2 cup sugar, and continue beating until the whites hold soft peaks. Fold whites into chocolate batter, in three additions. Pour batter into prepared pans, and smooth tops.

Bake until a toothpick stuck into the centers of the cakes comes out with moist crumbs, about 45 minutes. Cool in pans.

To Make Frosting: In a saucepan, bring cream just to a boil. Chop 6 ounces semisweet chocolate, and stir into the cream. Remove saucepan from heat, and continue stirring until smooth. Pour frosting into bowl, and press sheet of plastic wrap directly against surface of chocolate to prevent formation of a skin. Refrigerate until thick enough to spread.

To Make Filling: Drain the thawed raspberries, if necessary, and combine with the jam. Sandwich the cake layers with raspberry filling. Spread top and sides with chocolate frosting.

Old Fashioned Pound Cake with Raspberry Sauce

Ingredients

2 cups butter, softened
2 3/4 cups white sugar
6 eggs
3 3/4 cups all-purpose flour
1/8 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup milk
1 teaspoon vanilla extract
3 cups fresh raspberries, halved
1/4 cup white sugar
1 teaspoon creme de cassis
liqueur

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, salt and nutmeg. Set aside.

Beat butter at medium speed with an electric mixer for about 2 minutes or until soft and creamy. Gradually add 2 3/4 cups sugar, beating at medium speed for 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears. Add flour mixture alternately with milk, beginning and ending with flour mixture. Mix at low speed just until blended after each addition. Stir in vanilla.

Pour batter into a greased and floured 10 inch tube pan. Bake in preheated oven for 1 hour and 15 min. or until a wooden toothpick inserted in center comes out clean. Cool in pan on wire rack for 10 to 15 minutes; remove from pan and let cool completely on wire rack.

For sauce: In a medium bowl, combine raspberries, 1/4 cup sugar, and 1 teaspoon creme de cassis. Stir gently until sugar dissolves; cover and chill at least 3 hours. Serve over pound cake.

Raspberry Almond Tart

Ingredients

1 1/3 cups all-purpose flour
1 teaspoon baking powder
1 cup sugar, divided
1 cup butter or margarine, divided
3 eggs, divided
1/2 cup raspberry jam, divided
1 cup ground almonds
1/2 teaspoon almond extract
1/2 cup confectioners' sugar
2 teaspoons lemon juice

Directions

In a mixing bowl, combine flour, baking powder and 1/3 cup sugar. Cut in 1/2 cup butter until fine crumbs form. Beat 1 egg; add to mixing bowl and stir until dry ingredients are moistened. Press dough evenly into bottom and up the sides of 9-in. x 1-1/2-in. tart pan with removable bottom. Spread 1/4 cup of jam over dough. Cover with plastic wrap and chill.

Meanwhile, cream together remaining sugar and butter; stir in almonds and extract. Add remaining eggs, one at a time, beating well after each addition; spoon filling over jam. Bake at 350 degrees F for 50 minutes. Cool in pan, then carefully remove sides from pan. Spread remaining jam on top. Combine confectioners' sugar and lemon juice; drizzle over the top.

Raspberry-Lime Sherbet 'Watermelon'

Ingredients

2 pints lime sherbet, slightly softened
6 ounces miniature semi-sweet chocolate chips
1/2 gallon raspberry sherbet, slightly softened

Directions

Line a serving bowl with plastic wrap. Spoon lime sherbet into the bowl, smoothing it out to be 1/2 inch thick along the sides making the 'watermelon rind.' Place bowl in the freezer for 15 minutes.

Meanwhile, stir the chocolate chips evenly into the raspberry sherbet. Scoop the raspberry sherbet into the lime sherbet shell, smoothing off and leveling the top. Return bowl to the freezer.

To serve, invert the bowl onto a serving plate. Lift off bowl and remove plastic wrap. Freeze again for 1 hour if the sherbet is too soft. Slice pieces like a watermelon.

Raspberry Pear Crisp

Ingredients

2 medium ripe pears, peeled and thinly sliced
3 cups fresh raspberries
2 tablespoons sugar
1 cup quick-cooking oats
1/4 cup honey
3 tablespoons stick margarine, melted
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Place pears in an 8-in. square baking dish coated with nonstick cooking spray. Sprinkle with raspberries and sugar. In a bowl, combine the oats, honey, margarine, cinnamon and nutmeg. Sprinkle over raspberries. Bake, uncovered, at 350 degrees F for 30-35 minutes or until pears are tender and mixture is bubbly.

Raspberry Icebox Cake

Ingredients

24 graham crackers, crushed
1/3 cup butter
1/4 cup packed brown sugar
1 (6 ounce) package raspberry
flavored gelatin mix
1 cup boiling water
15 ounces frozen raspberries
20 large marshmallows
1/3 cup milk
1 cup heavy whipping cream,
whipped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix graham cracker wafer crumbs, butter and brown sugar until well combined. Set aside 1/4 cup of this mixture for a topping and press the remainder into one 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 10 minutes. Set aside to cool.

Dissolve raspberry gelatin in the boiling water and add the frozen raspberries, stirring until melted. Chill until partially set and spread on wafer base.

Melt marshmallows with the milk. When cool, fold in whipped cream and spread on top of raspberry mixture. Sprinkle with remaining crumbs. Chill for 3-4 hours before serving.

Raspberry Vinaigrette Dressing

Ingredients

1/2 cup vegetable oil
1/2 cup raspberry wine vinegar
1/2 cup white sugar
2 teaspoons Dijon mustard
1/4 teaspoon dried oregano
1/4 teaspoon ground black pepper

Directions

In a jar with a tight fitting lid, combine the oil, vinegar, sugar, mustard, oregano, and pepper. Shake well.

Raspberry Hearts

Ingredients

2 eggs
2 cups unbleached all-purpose flour
1/4 cup packed brown sugar
3/4 cup unsalted butter
2 egg yolks
1 tablespoon lemon zest
2 teaspoons ground cinnamon
1 pinch salt
1 (8 ounce) jar seedless raspberry jam
2 eggs
2 tablespoons water

Directions

Place eggs (and water to cover) in a medium saucepan. Bring water to a boil, remove from heat and let cool. Peel eggs and remove yolks. Press yolks through a sieve and set aside.

Cut the butter into small pieces. Add in the flour, sugar, egg yolks, hard-boiled egg yolks, lemon zest, cinnamon and salt in a mixing bowl. Mix with your hands until the dough holds together and all the ingredients are well blended. Wrap the dough in plastic wrap and refrigerate at least 2 hours.

Roll out the dough 1/4-inch thick on a lightly floured surface. Using a 2 1/2 - 3 inch heart-shaped cookie cutter, cut out as many hearts as possible. Gather the dough scraps, reroll, and cut out more hearts. Using a smaller heart-shaped cookie cutter, cut out the centers of half the cookies.

Preheat the oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Spread each whole heart with a thin coating of raspberry jam. Top with the hearts with cut out centers. Repeat until all the dough has been used. Place the hearts 1 inch apart on the lined baking sheets. Beat the 2 eggs with water in a small bowl and brush lightly over the cookie frames.

Bake the cookies just until light golden brown, 12 to 15 minutes. Cool on wire racks and store in the freezer or in an airtight container until ready to serve.

Raspberry Crumble

Ingredients

3/4 cup butter or margarine
1 cup packed brown sugar
1 3/4 cups all-purpose flour
1 1/2 cups quick-cooking oats
1 teaspoon vanilla extract
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup raspberry jam

Directions

Place butter in a 2-qt. microwave-safe bowl. Heat, uncovered, at 50% power for 30-45 seconds or until softened. Add brown sugar; stir until creamy. Add flour, oats, vanilla, salt and baking soda; mix well. Pat half of the mixture into a greased 8-in. square microwave-safe dish. Microwave, uncovered, at 70% power for 5-6 minutes or until mixture sets, rotating a half turn after 3 minutes. (Crust will be uneven.) Spread with jam. Sprinkle with remaining dough; press down lightly. Cook, uncovered, at 70% power for 4-5 minutes or until set, rotating a half turn after 2 minutes. Serve warm.

Raspberry Trifle

Ingredients

1 1/2 cups heavy cream
1/4 cup white sugar

2 (8 ounce) packages cream cheese, softened
2 teaspoons lemon juice
1 1/2 teaspoons vanilla extract
1/2 cup white sugar

1 (10.75 ounce) package prepared pound cake
2 (10 ounce) packages frozen raspberries, thawed
2 tablespoons unsweetened cocoa powder, for dusting

Directions

In a medium bowl, beat cream with 1/4 cup sugar until stiff peaks form. In another bowl, cream together cream cheese, lemon juice, vanilla and 1/2 cup sugar. Fold 2 cups of whipped cream into cream cheese mixture. Reserve remaining whipped cream.

Slice pound cake into 18 - 1/2 inch slices. Drain raspberries, reserving juice. Line the bottom of a 3 quart glass bowl or trifle bowl with one-third of the cake slices. Drizzle with some raspberry juice. Spread one-fourth of the cream cheese mixture over cake. Sift one-fourth of the cocoa over that. Sprinkle with one-third of the raspberries. Repeat layers twice. Top with remaining cream cheese mixture, whipped cream and sifted cocoa. Cover and refrigerate 4 hours before serving.

Raspberry Coconut Cookies

Ingredients

3/4 cup butter or margarine,
softened
1/2 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup flaked coconut
1 1/2 teaspoons baking powder
1/4 teaspoon salt

FILLING:

1/4 cup butter or margarine,
softened
3/4 cup confectioners' sugar
2 teaspoons milk
1/2 teaspoon vanilla extract
1/2 cup raspberry preserves

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine flour, coconut, baking powder and salt; gradually add to the creamed mixture. Shape into 1-in. balls. Place 1-1/2 in. apart on ungreased baking sheets; flatten with a glass dipped in flour. Bake at 350 degrees F for 12-14 minutes or until edges are very light brown. Cool on wire racks.

In a mixing bowl, combine the first four filling ingredients; beat until smooth. Place 1/2 teaspoon preserves and a scant teaspoon of filling on the bottom of half of the cookies; top with remaining cookies.

Raspberry and Almond Shortbread Thumbprints

Ingredients

1 cup butter, softened
2/3 cup white sugar
1/2 teaspoon almond extract
2 cups all-purpose flour
1/2 cup seedless raspberry jam

1/2 cup confectioners' sugar
3/4 teaspoon almond extract
1 teaspoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter and white sugar until smooth. Mix in 1/2 teaspoon almond extract. Mix in flour until dough comes together. Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet.

In a medium bowl, mix together the confectioners' sugar, 3/4 teaspoon almond extract, and milk until smooth. Drizzle lightly over warm cookies.

Raspberry Cheesecake Stuffed French Toast

Ingredients

1 cup milk
2 tablespoons vanilla extract
1 cup white sugar
2 tablespoons cinnamon
4 eggs, beaten
1 cup raspberry puree
4 ounces cream cheese, softened
1 loaf French bread, cut into 1
inch slices
butter
confectioners' sugar for dusting
nutmeg, for topping

Directions

In a bowl, whisk milk, vanilla, sugar, and cinnamon into the beaten eggs until well blended. Set aside. In a separate bowl, cream together raspberry puree and cream cheese until smooth. Make 'sandwiches' by cutting each slice of bread in half and spreading raspberry-cheese mixture in the center, then top with the other half.

Melt butter over medium heat in a large skillet or griddle. Dip bread into egg mixture, coating thoroughly. Cook until well-browned on both sides, about 5 minutes. Dust with confectioners' sugar and nutmeg. Serve immediately.

Cherry-Raspberry Jam

Ingredients

2 1/2 cups finely chopped or
ground sour cherries
2 cups red raspberries
5 cups sugar
1 (1.75 ounce) package powdered
fruit pectin

Directions

In a large kettle, combine cherries and raspberries; stir in sugar. Bring to a full rolling boil, stirring constantly. Add pectin; return to a full rolling boil. Boil 1 minute, stirring constantly. Remove from the heat; skim off foam. Pour hot jam into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling-water bath.

Raspberry Cream Dessert

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1/2 cup heavy whipping cream, whipped
1 (10 ounce) package frozen sweetened raspberries, thawed
1 tablespoon cornstarch

Directions

In a small mixing bowl, beat the cream cheese and sugar until smooth. Gradually fold in whipped cream. Pipe mixture into two dessert dishes or spoon into two 4-in. springform pans coated with nonstick cooking spray. Refrigerate for 4 hours or until set.

Drain raspberries, reserving juice; set berries aside. Add enough water to the juice to measure 3/4 cup. In a small saucepan, combine cornstarch and juice mixture until smooth. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened. Cool slightly.

Stir in reserved raspberries. Cover and refrigerate until chilled. Serve with cream dessert.

Raspberry-Walnut Shortbread

Ingredients

1 1/4 cups all-purpose flour
1/2 cup sugar
1/2 cup cold butter (no substitutes)

TOPPING:

2 eggs, lightly beaten
1/2 cup packed brown sugar
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
1/8 teaspoon salt
1/8 teaspoon baking soda
1 cup chopped walnuts
1/3 cup raspberry jam

Directions

In a bowl, combine flour and sugar. Cut in butter until crumbly. Press onto the bottom of a greased 9-in. square baking pan. Bake at 350 degrees F for 18-20 minutes or until set and the edges are lightly browned.

Meanwhile, for topping, combine eggs and brown sugar in a mixing bowl. Beat in vanilla. Combine the flour, salt and baking soda; add to egg mixture. Stir in walnuts. Carefully spread jam over hot crust. Pour egg mixture over jam. Bake 16-20 minutes longer or until browned and set. Cool. Cut into bars.

Almond Rice with Raspberry Sauce

Ingredients

5 cups water, divided
2 cups uncooked long grain rice
2 teaspoons salt
2 1/2 cups milk
1 cup sugar
1 cup slivered almonds, toasted
1/4 teaspoon almond extract
3 tablespoons cornstarch
2 (10 ounce) packages frozen
sweetened raspberries, thawed
2 tablespoons lemon juice
2 cups whipping cream
fresh mint

Directions

In a large saucepan over medium heat, bring 4 cups of water, rice and salt to a boil. Reduce heat; cover and simmer for 15 minutes or until rice is tender and liquid is absorbed. Stir in milk and sugar. Bring to a boil over medium heat; reduce heat and simmer, uncovered, until milk is absorbed and rice is creamy. Remove from the heat; stir in almonds and extract. Cool slightly; cover and chill. Meanwhile, in another saucepan, combine cornstarch and remaining water; add raspberries. Bring to a boil over medium heat; boil and stir for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cover and chill. Just before serving, whip cream until soft peaks form; fold into rice mixture. Spoon into individual serving dishes and top with raspberry sauce. Garnish with mint if desired.

Raspberry Chocolate Torte

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (8 ounce) package cream
cheese, softened
1/2 cup sugar
1 teaspoon vanilla extract
1 cup finely chopped pecans
2 cups heavy whipping cream,
whipped
2 pints fresh raspberries
1/2 cup pecan halves

Directions

Prepare and bake the cake according to package directions, using two 9-in. round baking pans. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth; stir in chopped pecans. Fold in whipped cream. Split each cake into two horizontal layers. Place one bottom layer on a serving plate; top with a fourth of the cream cheese mixture.

Arrange 1 cup raspberries over filling; repeat layers three times. Garnish with pecan halves. Refrigerate until serving.

Raspberry Chocolate Supremes

Ingredients

1 cup all-purpose flour
1/4 cup confectioners' sugar
1/2 cup butter
1/2 cup raspberry jam
3 ounces cream cheese, softened
2 tablespoons milk
1 cup white chocolate chips
2 (1 ounce) squares semisweet chocolate, chopped
1 tablespoon shortening

Directions

Preheat oven to 375 degrees F.

Lightly spoon flour into a measuring cup. Level off. In a bowl combine the flour and powdered sugar.

Cut in butter with a fork and mix well. Press mixture into a 9 inch square pan.

Bake at 375 for 15 to 17 minutes until lightly brown.

To make Filling: Spread jam evenly over baked crust . In a small bowl beat cream cheese and milk until smooth. Melt white chocolate chips over low heat and add to mixture. Beat until smooth. Drop cream cheese mixture by teaspoons evenly over jam. Spread carefully and refrigerate.

To make Glaze Topping: Cut chocolate squares into small pieces and melt with shortening over low heat, stirring constantly. Spread over white chocolate layer. Cool completely. Cut into bars and store in refrigerator.

Raspberry Oatmeal Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
2 1/2 cups quick cooking oats
3/4 cup margarine, melted
1 cup raspberry jam
1 tablespoon water

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

In a large bowl, mix together oats, cake mix, and melted margarine so that it makes nice clumps and there is no dry mix left. Press 1/2 of the oats mixture evenly into the bottom the prepared pan. In a separate bowl, mix jam with water, and spread over the crust. Sprinkle the remaining oat mixture evenly over the top.

Bake in the preheated oven for 18 to 23 minutes, or until the top is lightly browned. Cool before cutting into bars.

Raspberry Vinaigrette

Ingredients

1/2 cup raspberry vinegar
1/3 cup sugar
3/4 cup olive oil
1/2 teaspoon Dijon mustard
1/8 teaspoon pepper

Directions

In a small saucepan, cook and stir vinegar and sugar over low heat until sugar is dissolved. Cool slightly. Pour into a jar with tight-fitting lid. Add remaining ingredients; cover and shake well. Refrigerate until chilled. Shake before using. Refrigerate leftovers.

Sour Cream Raspberry Pie

Ingredients

1 (9 inch) pie shell
3 cups raspberries
3/4 cup white sugar
1/3 cup all-purpose flour
2 cups sour cream
1/2 teaspoon vanilla extract
2 tablespoons fresh bread crumbs
2 teaspoons white sugar
2 teaspoons butter, melted

Directions

In a bowl, combine 3/4 cup sugar and flour. Whisk in sour cream and vanilla. Arrange raspberries evenly in the pie shell. Spread sour cream mixture over berries.

Combine bread crumbs, 2 teaspoons sugar, and melted butter or margarine. Sprinkle over pie.

Bake at 400 degrees F (205 degrees C) for 30 to 40 minutes, or until pastry and filling are golden. Cool on rack. Serve same day at room temperature.

Chunky Raspberry Applesauce

Ingredients

4 apples - peeled, cored and quartered
3/4 cup raspberry or raspberry blend juice
1/4 teaspoon ground cinnamon
6 tablespoons Smucker's® Red Raspberry Preserves

Directions

In a medium saucepan, combine apples, raspberry juice, and cinnamon. Bring to a boil. Reduce heat; cover and simmer 20 minutes, stirring occasionally, until apples are tender when pierced with a fork. Melt preserves in a small saucepan or microwave in a small bowl. Strain to remove seeds; set aside. With electric mixer, beat apple mixture lightly to form a chunky sauce. Stir in preserves. Serve warm, or cover and refrigerate until serving time.

Raspberry Mint Cooler

Ingredients

3 cups water
1 cup chopped fresh mint
3/4 cup sugar
3 (10 ounce) packages frozen
sweetened raspberries, thawed
2 1/4 cups lemonade concentrate
6 cups cold water
Crushed ice

Directions

In a large saucepan, bring water, mint and sugar to a boil. Stir until sugar is dissolved. Remove from the heat; let stand for 5 minutes. Add the raspberries and the lemonade concentrate; gently mash raspberries.

Line a strainer with four layers of cheesecloth; place over a 1-gal. container. Slowly pour raspberry mixture into strainer; discard pulp and mint. Add cold water to the raspberry juice; stir well. Serve over ice.

Maggie's Fresh Raspberry Pie

Ingredients

1 (9 inch) unbaked pastry shell
1 cup white sugar
3 tablespoons cornstarch
1 cup water
1/4 cup raspberry flavored gelatin mix
2 1/2 cups raspberries
1 cup whipped cream

Directions

Preheat oven to 450 degrees F (230 degrees C).

Line an unpricked pastry shell with a double thickness of heavy-duty aluminum foil.

Bake the pastry shell in the preheated oven for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

Place the sugar, cornstarch, and water in a saucepan. Cook over medium heat until the sugar and cornstarch dissolve and the mixture thickens, about 10 minutes. Remove from heat and whisk in the raspberry flavored gelatin mix. Refrigerate the filling until slightly cooled, about 15 minutes.

Arrange the raspberries evenly in the bottom of the prepared pie crust. Pour the raspberry gelatin mixture over the berries. Chill the pie in the refrigerator until set, 4 to 6 hours. Garnish with whipped cream to serve.

Raspberry Tiramisu

Ingredients

1 pound fresh or frozen raspberries
6 tablespoons white sugar

1 cup white sugar
1/3 cup hot water
1/4 cup brandy-based orange liqueur (such as Grand Marnier®)
1/2 cup cold water

4 egg yolks
6 tablespoons white sugar
1 pound mascarpone cheese

4 egg whites
6 tablespoons white sugar
1/2 teaspoon vanilla extract

12 ounces ladyfingers
4 ounces grated semisweet chocolate
3 tablespoons sliced almonds, toasted

Directions

In a medium bowl, combine raspberries with 6 tablespoons sugar. Crush a few of the berries; set aside. In a small bowl, dissolve 1 cup sugar in 1/3 cup hot water. When dissolved, stir in Grand Marnier and cold water; set aside.

Beat egg yolks with 6 tablespoons sugar until ribbons form, about 5 minutes. mix in mascarpone until smooth. In a large glass or metal mixing bowl, with clean beaters, beat egg whites until foamy. Gradually add 6 tablespoons sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the mascarpone mixture, then quickly fold in remaining whites until no streaks remain.

Brush ladyfingers on both sides with Grand Marnier syrup. Place on bottom and sides of a 9x13 inch glass baking dish. Spoon raspberries evenly over ladyfingers. Spread 1/2 of the mascarpone mixture over the raspberries. Sprinkle chocolate shavings over cream, then cover with the remaining cream mixture. Top with toasted almonds. Cover with plastic, and refrigerate overnight.

Green Tomato Raspberry Jam

Ingredients

4 cups shredded green tomatoes
4 cups white sugar
1 (6 ounce) package raspberry
flavored gelatin mix

Directions

Combine tomatoes and sugar in a large saucepan and bring to a boil over medium heat. Stir and cook about 10 minutes. Add the gelatin, reduce heat to low, and simmer for 20 minutes.

Spoon into hot, sterilized jars and seal; or, pour into freezer containers and freeze.

Raspberry Gelatin Ring

Ingredients

1 (6 ounce) package raspberry gelatin
1 1/2 cups boiling water
2 (10 ounce) packages frozen sweetened strawberries, thawed and drained
2 (8 ounce) cans crushed pineapple, undrained
1/4 teaspoon salt
1 (8 ounce) package cream cheese, softened
1/2 cup sour cream

Directions

In a bowl, dissolve gelatin in water. Stir in the raspberries, pineapple and salt. Pour half into an 8-cup ring mold coated with nonstick cooking spray; refrigerate for 30 minutes or until firm. Let remaining gelatin mixture stand at room temperature.

In a mixing bowl, beat cream cheese and sour cream until smooth. Carefully spread over gelatin in mold; top with remaining gelatin mixture. Refrigerate for 6 hours or until firm.

Raspberry Marinade

Ingredients

1/2 cup all fruit raspberry jam
1/2 cup pineapple juice
1/2 cup soy sauce
2 tablespoons rice vinegar
1/2 teaspoon minced garlic
1/2 teaspoon dried basil
4 skinless, boneless chicken
breast halves

Directions

In a large bowl, combine raspberry jam, pineapple juice, soy sauce, rice vinegar, garlic, and basil. Add chicken breasts, and turn to coat evenly. Cover, and refrigerate for at least 4 hours.

Preheat grill for medium heat, and lightly oil grate.

Cook chicken breasts on grill until meat is no longer pink, and juices run clear.

Raspberry Sorbet or Granita

Ingredients

4 (6 ounce) containers fresh red raspberries
1/2 cup honey
4 cups water, divided
3/4 cup white sugar
1/2 cup light corn syrup

Directions

Place raspberries in work bowl of a food processor, and process until smooth. If an extra smooth sorbet is desired, press pureed raspberries through a fine sieve to remove seeds. Whisk together pureed raspberries and honey in a large bowl.

Combine 3 cups of water, sugar, and corn syrup in a large saucepan; stir to combine. Bring to a boil over high heat. Boil until sugar is dissolved, about 2 minutes; do not stir. Stir the sugar water and the remaining 1 cup of water into the raspberry puree.

Make an ice bath by filling a very large bowl with water and ice. Set the bowl of raspberry puree in the ice bath, and whisk until cool. Pour cooled puree into a 9x13 baking dish, and cover; freeze until solid, 6 to 8 hours.

To make a coarsely textured granita, use a fork to scrape frozen puree into small crumbs. For a deliciously silky sorbet, transfer frozen puree to a food processor and process until smooth.

Cranberry Raspberry Flirtini

Ingredients

2 ounces Ocean Spray®
Cranberry Juice Cocktail
1 ounce vodka
1/2 ounce raspberry liqueur
1 ounce champagne or sparkling
wine
Fresh raspberries, garnish

Directions

Combine the cranberry juice cocktail, vodka, and liqueur in an ice-filled martini shaker. Shake gently and strain into a large martini glass. Top with champagne and garnish with fresh cranberries and raspberries.

Raspberry Molasses Crinkles

Ingredients

3/4 cup butter flavored shortening
1 cup packed brown sugar
1/4 cup molasses
1 egg
2 1/4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/4 teaspoon salt
1/3 cup white sugar
1/2 cup seedless raspberry jam

Directions

Mix the butter-flavored shortening and brown sugar with an electric mixer in a large bowl until smooth, and add the molasses and egg. Beat until fluffy, 2 to 3 minutes, and stir in the flour, baking soda, cinnamon, ginger, cloves and salt. Form the dough into a ball, cover, and refrigerate at least 2 hours.

Preheat an oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper and set aside. Place the sugar in a shallow bowl.

Cut the dough into 4 pieces, and cut each quarter into 12 small pieces. Roll each piece into a 1 1/4 inch ball, and dip the balls into the sugar. Place the cookies, sugar side up, onto the prepared baking sheets.

Using your thumb or the end of a wooden spoon, make an indentation in each cookie ball about 1/2 inch deep. Spoon 1/2 teaspoon of raspberry jam into each thumbprint.

Bake in the preheated oven for 10 minutes, until the cookies are just set but not hard. Let cool for 1 minute before transferring the cookies to a wire rack to finish cooling.

Cranberry Sauce with Raspberry Vinegar

Ingredients

1 1/4 cups white sugar
1/2 cup raspberry vinegar
1/4 cup water
1 (12 ounce) package fresh cranberries
1 cinnamon stick
1 tablespoon orange zest

Directions

Combine 1 1/4 cup sugar, vinegar, and water in a heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Mix in cranberries, cinnamon stick, and orange peel. Reduce heat, and cover partially. Simmer until berries burst, about 10 minutes. Remove from heat. Cool completely, sauce will thicken as it cools. Discard cinnamon stick.

Red Raspberry Wine Vinaigrette Dressing

Ingredients

1 (12 ounce) jar raspberry puree
1 cup raspberry vinegar
1 1/2 cups canola oil
1 squeeze fresh lemon juice
salt and black pepper to taste

Directions

In a bowl, whisk together the raspberry puree and raspberry vinegar. Slowly drizzle in the oil and continue whisking until the dressing starts to look shiny, about 1 minute, then whisk in lemon juice, salt, and pepper.

Lemon/Raspberry Streusel Muffins

Ingredients

2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs, lightly beaten
1 cup lemon yogurt
1/2 cup vegetable oil
1 teaspoon grated lemon peel
1 cup fresh or frozen raspberries
TOPPING:
1/3 cup sugar
1/4 cup all-purpose flour
2 tablespoons butter or margarine

Directions

In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Combine eggs, yogurt, oil and lemon peel; mix well. Stir into dry ingredients just until moistened. Fold in raspberries. Fill greased or paper-lined muffin cups three-fourths full. For topping, combine sugar and flour. Cut in butter until mixture resembles coarse crumbs; sprinkle about 1 tablespoon over each muffin. Bake at 400 degrees F for 18-20 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

Raspberry Blackberry Smoothie

Ingredients

1 small banana
1/2 cup blackberries
1 cup fresh raspberries
1 (6 ounce) container vanilla
yogurt
1 tablespoon honey
4 ice cubes

Directions

Place banana, blackberries, raspberries, yogurt, honey, and ice cubes into a blender. Blend until smooth.

Tyler's Raspberry Thumbprints with White

Ingredients

1/2 cup butter, softened
1/2 cup sour cream
1 cup white sugar
2 tablespoons milk
2 eggs
2 2/3 cups all-purpose flour
2 cups rolled oats
1 teaspoon baking soda
5 ounces white chocolate,
chopped
2/3 cup raspberry preserves

1 tablespoon butter
1/2 (1 ounce) square white
chocolate
1 cup confectioners' sugar
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the 1/2 cup butter and sugar until smooth. Blend in the sour cream, 2 tablespoons of milk and eggs. Combine the flour, oats and baking soda, gradually stir into the creamed mixture. Finally, stir in the chopped white chocolate. Drop by rounded spoonfuls onto the prepared cookie sheet. Using a finger or your thumb, press a dent into the center of each cookie. Fill the dent with a 1/2 teaspoon of raspberry preserves.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

To make the glaze: Combine 1 tablespoon butter and 1/2 ounce white chocolate in a microwave safe bowl. cook on high, stirring every 15 seconds until smooth. Gradually beat in the confectioners' sugar and milk until icing is of a drizzling consistency. Drizzle over cooled cookies.

Brie Pecan Rollups with Raspberry Sauce

Ingredients

6 skinless, boneless chicken breast halves
1 pound Brie cheese
1 cup chopped green onion
2 cloves garlic, crushed
2 cups finely chopped toasted pecans
1 egg, beaten
1/4 cup water
2 cups fresh raspberries
1/4 cup white sugar
1/4 cup water
salt and pepper to taste
1/2 cup olive oil

Directions

Pound the chicken to flatten. Soften Brie in microwave; in a medium bowl combine the Brie, green onion and garlic and mix together. Spread about 1/4 cup of this mixture onto each chicken breast half. Roll up and secure with toothpicks.

Combine egg beat and water in a small bowl and whisk together to make egg wash. Place toasted pecans in a shallow dish or bowl. Dip each chicken roll in egg wash, then roll through the pecans, coating on all sides.

Heat oil in a large skillet over medium high heat and cook chicken rolls for 15 minutes, turning to brown on each side. When browned, cook for an additional 15 minutes, until cooked through and chicken juices run clear.

To Make Raspberry Sauce: Meanwhile, place raspberries, sugar and water in a blender. Blend for 3 to 4 minutes, then pour through a sieve to remove seeds.

Remove cooked chicken rolls from skillet to paper towels to drain. When drained, transfer to a serving plate and drizzle with raspberry sauce. Drizzle some sauce onto the plate in a circle, and serve.

Raspberry Truffles

Ingredients

1/2 cup evaporated milk
1/4 cup sugar
1 (11.5 ounce) package milk
chocolate chips
1/4 cup seedless raspberry
preserves
1/2 teaspoon instant coffee
granules
3/4 cup finely chopped toasted
almonds (optional)

Directions

In a heavy saucepan, combine milk and sugar. Bring to a rolling boil over medium heat; boil and stir for 3 minutes. Remove from the heat; stir in chocolate chips, preserves and coffee until mixture is smooth. Chill for 1 hour. Roll into 1-in. balls; roll in almonds. Place on waxed paper-lined baking sheets. Chill until firm. Cover and store in the refrigerator.

Speedy Raspberry Dressing

Ingredients

1/2 cup fresh raspberries
1 cup extra virgin olive oil
2 tablespoons balsamic vinegar,
or to taste

Directions

Place the raspberries, olive oil, and balsamic vinegar in a blender. Cover, and blend until smooth, about 1 minute. Refrigerate until ready to use. Stir or shake before using.

Easy Raspberry Lemonade

Ingredients

1 (12 fluid ounce) can frozen
raspberry lemonade concentrate
3 cups water
3/4 teaspoon lime juice
1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage
1 cup crushed ice
1 cup fresh raspberries, garnish
18 Mint leaves, for garnish
(optional)

Directions

In a large punch bowl, combine raspberry lemonade concentrate, water and lime juice. Stir in lemon-lime soda and crushed ice. Garnish each glass with a fresh raspberry and a mint leaf.

Passover Chocolate Raspberry Torte

Ingredients

2 cups unsalted butter
1 cup cola-flavored carbonated beverage
16 ounces semisweet chocolate, chopped
1/3 cup raspberry jam
1 teaspoon lemon juice
8 eggs, room temperature
1 cup white sugar
2 tablespoons vanilla sugar

1 cup semi-sweet chocolate chips
2 tablespoons unsalted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Line bottom of a 10 inch springform pan with parchment paper.

In a heavy saucepan over low heat, or using a double boiler, mix butter or margarine and cola and heat through. Remove the pan from the stove and add chocolate, stirring to melt. Let this mixture cool completely.

In a small mixing bowl, blend raspberry preserves and lemon juice together. In the bowl of an electric mixer, whip the eggs with sugar and vanilla sugar for 10 minutes on high speed. Whisk cooled, melted chocolate into egg mixture until thoroughly incorporated (mixture will deflate but that's OK). Stir in raspberry preserve mixture.

Place the prepared springform pan on a cookie sheet in the oven and reduce the oven's heat to 325 degrees F (165 degrees C). Bake 55 to 60 minutes until the cake is done. The cake is done when the top has a slight crust and seems set. Cake may rise and fall but that is fine. Refrigerate the cake several hours.

To make the glaze: Melt the chocolate chips with butter or margarine in a double boiler; stir to melt evenly. Cool, then pour over chilled cake before serving.

Raspberry Sour Cream Pie

Ingredients

2 (9 inch) unbaked pie crust
2 eggs
1 1/3 cups sour cream
1 teaspoon vanilla extract
1 cup white sugar
1 pinch salt
1/3 cup all-purpose flour
3 cups raspberries

1/2 cup brown sugar
1/2 cup all-purpose flour
1/2 cup chopped walnuts
1/4 cup butter, chilled

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, beat eggs until light and lemon colored. Whisk in sour cream and vanilla. In a separate bowl, mix sugar, flour and salt together. Stir into egg mixture. Gently fold in raspberries. Divide into 2 unbaked pie crusts.

Bake in preheated oven for 30 to 35 minutes, or until the center begins to set. Sprinkle with topping and return to oven for 10 to 15 minutes, or until topping is golden brown. Allow to cool before serving.

To make the topping: In a medium bowl, mix together brown sugar, flour and chopped nuts. Cut in butter until crumbly.

Raspberry Cream Cheese Coffee Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup sour cream
1 egg, beaten
1 1/2 teaspoons almond extract

FILLING:

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1/2 cup raspberry jam
1/2 cup slivered almonds

Directions

In a large mixing bowl, combine flour and sugar. Cut in butter until mixture is crumbly. Remove 1 cup and set aside. To the remaining crumbs, add baking powder, baking soda and salt. Add the sour cream, egg and almond extract; mix well. Spread in the bottom and 2 in. up the sides of a greased 9-in. springform pan.

For the filling, in a small bowl, beat cream cheese, sugar and egg in a small bowl until blended. Pour over batter; spoon raspberry jam on top. Sprinkle with almonds and reserved crumbs.

Bake at 350 degrees F for 55-60 minutes. Let stand for 15 minutes. Carefully run a knife around the edge of pan to loosen; remove sides from pan.

Raspberry Vinaigrette

Ingredients

1 1/3 cups fresh raspberries or
thawed frozen unsweetened
raspberries
1/3 cup reduced sodium chicken
broth
2 tablespoons sugar
1 tablespoon cider vinegar
2 1/2 teaspoons olive or canola oil
2 teaspoons Dijon mustard
mixed salad greens

Directions

Press raspberries through a sieve, reserving juice; discard seeds. In a jar with a tight-fitting lid, combine the broth, sugar, vinegar, oil, mustard and reserved juice. Refrigerate. Shake before serving over salad greens.

Frozen Raspberry Swirl Cheesecake Squares

Ingredients

3/4 cup graham cracker crumbs
3 tablespoons butter, melted
3 tablespoons white sugar

3 eggs, separated
1 (8 ounce) package cream
cheese, softened
1 cup white sugar
1/8 teaspoon salt
1 cup heavy cream
1 (10 ounce) package frozen
raspberries, partially thawed

Directions

Preheat oven to 375 degrees F (190 degrees C). Thoroughly grease a 7x11x2 inch baking pan, and set aside.

Stir together the graham cracker crumbs, melted butter, and sugar in a bowl until well blended. Press the mixture into the bottom of the prepared pan.

Bake the graham cracker crust in preheated oven until golden, about 8 minutes.

In a separate bowl, beat the egg yolks on high speed until thick and lemon colored. Add the softened cream cheese, sugar, and salt. Beginning on low speed and increasing to high, beat until smooth.

Place the egg whites in a large bowl, and beat until stiff peaks form. Gently fold the egg whites into the cream cheese mixture.

Place the heavy cream in a bowl, and beat until stiff. Gently fold the whipped cream into the cream cheese mixture.

Place the raspberries in a blender. Cover, and blend on low speed until berries soften. Swirl half the berries into the cream cheese mixture. Spread the cream cheese mixture evenly over the crust.

Spoon the remaining raspberries on top of the cream cheese mixture. Use a knife to swirl the berries into the cream cheese, making a red and white swirl pattern.

Cover the pan tightly with foil or freezer wrap. Place in freezer for at least 3 hours. When ready to serve, let stand 30 minutes before cutting into squares.

Really Raspberry

Ingredients

1 cup firm tofu
2 cups apple juice
2 cups frozen raspberries
4 tablespoons raspberry jelly
3 bananas, frozen and chunked
1/2 teaspoon almond extract

Directions

In a blender combine tofu, apple juice, frozen raspberries, jelly, frozen bananas and almond extract. Blend until smooth.

Raspberry Chipotle Sauce

Ingredients

2 tablespoons olive oil
2 large jalapeno peppers, seeded and diced
2 cloves garlic, minced
4 teaspoons adobo sauce
2 (6 ounce) containers fresh raspberries
1/2 cup apple cider vinegar
1/2 teaspoon salt
1/4 cup brown sugar
1/2 cup white sugar

Directions

Heat olive oil in a skillet over medium heat. Stir in jalapenos; cook until tender, about 5 minutes. Mix in garlic, and adobo sauce; bring to a simmer. Stir the raspberries into the sauce; cook until soft, about 3 minutes. Stir in the vinegar, salt, brown sugar, and white sugar. Mix well. Simmer until thickened and reduced by half, about 15 minutes. Transfer sauce to a heatproof bowl; allow to cool to room temperature before serving, about 20 minutes.

Delicious Raspberry Oatmeal Cookie Bars

Ingredients

1/2 cup packed light brown sugar
1 cup all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup rolled oats
1/2 cup butter, softened
3/4 cup seedless raspberry jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8 inch square pan, and line with greased foil.

Combine brown sugar, flour, baking soda, salt, and rolled oats. Rub in the butter using your hands or a pastry blender to form a crumbly mixture. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the jam to within 1/4 inch of the edge. Sprinkle the remaining crumb mixture over the top, and lightly press it into the jam.

Bake for 35 to 40 minutes in preheated oven, or until lightly browned. Allow to cool before cutting into bars.

Raspberry Dream Bars

Ingredients

1 cup butter
1 cup white sugar
2 cups all-purpose flour
1 egg
2/3 cup raspberry preserves
1/4 cup melted butter
2 eggs
1 1/2 cups flaked coconut
1 teaspoon white sugar

Directions

Cream butter and sugar. Add egg and mix. Add flour and blend well. Pat into a 13 x 9 inch pan.

Spread preserves evenly over the top. Combine remaining ingredients to make the topping.

Spread evenly over the preserves. Bake 25 minutes in a 350 degree F(175 degrees C) oven. Cool pan completely on a rack and cut into bars.

Lemon Raspberry Swirl Pie

Ingredients

3/4 cup boiling water
1 (3 ounce) package lemon
flavored gelatin mix
1 (8 ounce) container low-fat
lemon yogurt
1/2 cup creamy salad dressing (e.
g. Miracle Whip)
1 cup frozen whipped topping,
thawed
1 (9 inch) prepared graham
cracker crust
2 tablespoons raspberry
preserves, heated

Directions

In a medium bowl, pour boiling water into gelatin and stir 1 to 2 minutes, or until gelatin is completely dissolved. Refrigerate until slightly thickened; stir frequently.

In a large bowl, mix yogurt and salad dressing with wire whisk until smooth. Add thickened gelatin and continue stirring until smooth. Gently fold in whipped topping. Pour mixture into crust. Cover and refrigerate for several hours or until firm. Drizzle preserves over pie immediately before serving.

Raspberry Brownies

Ingredients

1 cup butter or margarine
5 ounces unsweetened chocolate,
chopped
2 cups sugar
4 large eggs
2 teaspoons vanilla
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped walnuts
1/2 cup SMUCKER'S® Red
Raspberry Preserves

Directions

Butter 13 x 9 x 2-inch baking pan. Melt butter and chocolate in a large, heavy saucepan over low heat, stirring constantly until smooth. Remove from heat. Stir in sugar, eggs, and vanilla. Mix flour, baking powder and salt in small bowl. Add to chocolate mixture and whisk to blend. Stir in nuts.

Pour two cups batter into pan. Freeze until firm, about 10 minutes.

Preheat oven to 350 degrees F. Spread preserves over brownie batter in pan. Spoon remaining batter over. Let stand 20 minutes at room temperature to thaw bottom layer.

Bake brownies until tester inserted into center comes out clean, or about 35 minutes. Transfer to rack and cool. Cut brownies into squares. Store in airtight container at room temperature.

Raspberry Party Shots

Ingredients

1 (6 ounce) package raspberry
flavored gelatin mix
2 cups boiling water
3/4 cup ice water
1 1/4 cups raspberry vodka

Directions

Stir the gelatin into the boiling water until dissolved. Pour in the ice water and vodka; mix well. Pour into shot glasses or devices specifically made for 'Party Shots.' Chill in the refrigerator for 1 to 2 hours, until set.

John's Raspberry Asparagus

Ingredients

1 pound fresh asparagus spears,
trimmed
1 (8 ounce) container low-fat
raspberry yogurt
1/2 lemon, juiced

Directions

Place the asparagus in a steamer basket, and set over about 1 inch of boiling water. Cover, and steam for 5 to 8 minutes, or until tender and bright green.

In a small saucepan, stir together the yogurt and lemon juice. Cook over medium heat until warmed.

Place steamed asparagus onto serving plates, and spoon the sauce over, or serve sauce separately.

Raspberry Cream Cheese Bars

Ingredients

3/4 cup butter or margarine,
softened
1 cup packed brown sugar
1 1/2 cups quick-cooking oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
11 ounces cream cheese,
softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
18 ounces red raspberry
preserves
1/3 cup chopped slivered
almonds

Directions

In a mixing bowl, cream the butter and brown sugar. Combine the oats, flour, baking soda and salt; add to creamed mixture and mix well. Press three-fourths of the mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 11-13 minutes or until set and edges just begin to brown.

Meanwhile, in a small mixing bowl, beat cream cheese and sugar. Add eggs and vanilla; mix well. Spread over crust. Drop preserves by spoonfuls over cream cheese mixture; carefully spread evenly. Combine almonds and remaining oat mixture; sprinkle over preserves.

Bake for 25-30 minutes or until set and edges are golden brown. Cool before cutting. Store in the refrigerator.

Raspberry Squares for Junior Chefs

Ingredients

2 cups all-purpose flour
1 1/2 cups quick cooking oats
1 cup white sugar
1 cup butter, softened
1 teaspoon almond extract
1 cup raspberry jelly
2/3 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 8x8 inch baking dish with foil, and lightly grease the foil.

Place the flour, oats, and sugar into a mixing bowl. Add the butter and mix, using your hands, until mixture has the consistency of coarse crumbs. Stir in the almond extract.

Remove 2 cups of the flour mixture and place in a separate bowl. Pour the remaining flour mixture into the prepared pan, and press evenly across the bottom. Spread raspberry jelly over the flour layer. Gently press the reserved 2 cups of flour mixture over the jelly. Sprinkle the top with almonds.

Bake in preheated oven until top is golden brown, about 30 minutes. Cool in the baking dish. Lift out foil to place square on a cutting board. Using sharp knife, cut into 9 squares.

Raspberry Lime Rickey

Ingredients

1 lime, quartered
8 fluid ounces carbonated water
1 (1.5 fluid ounce) jigger raspberry
syrup

Directions

Fill a tall glass with ice. Squeeze each of the lime wedges into glass, and drop in. Fill glass nearly to the top with carbonated water, and top with raspberry syrup.

Raspberry Balsamic Dressing

Ingredients

1/2 cup olive oil
1/4 cup balsamic vinegar
1 tablespoon raspberry preserves
1/2 teaspoon onion powder
1/2 teaspoon ground black pepper
1/2 teaspoon salt

Directions

Whisk together the olive oil, balsamic vinegar, raspberry preserves, onion powder, black pepper, and salt in a small bowl; continue whisking until thick and smooth.

Raspberry Cream Muffins

Ingredients

1 cup fresh raspberries
14 tablespoons sugar, divided
1/4 cup butter, softened
1 egg
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
2 1/4 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup half-and-half cream
1 cup finely chopped vanilla or white chips
2 tablespoons brown sugar

Directions

In a small bowl, toss raspberries with 1/4 cup sugar; set aside. In a large mixing bowl, cream butter and 1/2 cup sugar. Beat in egg and extracts. Combine the flour, baking powder and salt; add to creamed mixture alternately with cream. Stir in chips and reserved raspberries.

Fill greased or paper-lined muffin cups three-fourths full. Combine brown sugar and remaining sugar; sprinkle over batter. Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Red Raspberry Glazed Onion and Ruby Red Ribs

Ingredients

4 pounds pork loin back ribs, cut into 2-inch 'riblets'*
2 cloves garlic, minced
Salt and ground black pepper
1 large onion, cut into 1/4 inch slices
1 cup water
1 (21 ounce) can LUCKY LEAF® Premium Red Raspberry Pie Filling
1 cup bottled barbecue sauce
1/4 cup packed brown sugar
1/4 cup dry sherry
1/2 teaspoon liquid smoke
1/4 teaspoon dry mustard
Sliced green onions

Directions

Sprinkle riblets with garlic, salt, and pepper. Separate onion slices into rings and spread in the bottom of a roasting pan. Top with ribs. Pour water over ribs. Cover roasting pan with foil. Bake in a 350 degrees F oven for 30 minutes.

Meanwhile, in a medium saucepan combine pie filling, barbecue sauce, brown sugar, sherry, liquid smoke, and dry mustard. Bring to boiling. Reduce heat and simmer, uncovered, 10 minutes, stirring occasionally.

Uncover ribs and drain off any liquid in the pan; discard liquid. Spread barbecue sauce evenly over ribs and roast, uncovered, for 1 hour or until ribs are tender, stirring every 15 minutes.

Serve ribs and onions on a serving platter sprinkled with green onions. Makes 10 (4-rib) appetizer servings.

Raspberry Supreme Cheesecake

Ingredients

2 cups graham cracker crumbs
1 cup chopped toasted almonds
1/2 cup sugar
2/3 cup butter, melted
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (6 ounce) package raspberry flavored gelatin
2 cups hot water
2 (10 ounce) packages frozen raspberries, partially thawed
2 cups whipped cream
1/4 cup toasted slivered almonds

Directions

Combine the first four ingredients. Press into the bottom of a 13-in. x 9-in. x 2-in. baking pan; chill for 30 minutes. Meanwhile, beat cream cheese, milk, lemon juice and vanilla until smooth. Pour over crust; chill. Dissolve gelatin in water. Add raspberries and stir until completely thawed; chill until very thick. Pour over filling. Chill until set. Before serving, top with whipped cream and almonds. Store in refrigerator.

Easy Raspberry Chicken with Coconut Rice

Ingredients

2 cups water
1 (14 ounce) can reduced-fat coconut milk
2 teaspoons minced fresh ginger root
1 cup Basmati rice
1/3 cup all-purpose flour
1 tablespoon lemon pepper
4 (6 ounce) skinless, boneless chicken breast half - cut into bite-size pieces
2 tablespoons vegetable oil
2 teaspoons dried rosemary
1/2 cup raspberry vinegar

Directions

In a large pot, bring to a boil the water, coconut milk, ginger, and rice; cover, and simmer, stirring occasionally, until all liquid is absorbed.

Meanwhile, in a resealable plastic bag, combine the flour, lemon pepper, and chicken; shake to coat.

Heat oil in a large skillet over medium heat. Fry chicken strips and rosemary, turning occasionally, until golden brown. Remove chicken pieces from pan, and set aside. Pour raspberry vinegar into skillet, and simmer until reduced by half. Return chicken to skillet, and cook until all liquid is absorbed. Serve with coconut rice.

Cran-Raspberry Gelatin Mold

Ingredients

1 (10 ounce) package frozen raspberries - thawed and drained, juice reserved
1 cup water
12 ounces cranberries
1/2 cup white sugar
2 (3 ounce) packages raspberry flavored gelatin mix

Directions

In a saucepan, combine the reserved raspberry juice, water, cranberries and sugar. Bring to a boil over medium heat, stirring frequently, until the skins of the cranberries burst.

Remove from heat and add gelatin; stir until dissolved. Gently fold in raspberries, and pour into a 2 quart mold. Refrigerate until chilled.

Raspberry Inferno Sauce

Ingredients

1/2 chipotle chile in adobo sauce
1 teaspoon adobo sauce
1/2 fresh jalapeno pepper, seeded
1 cup raspberry preserves

Directions

Place the chipotle chile, adobo sauce, jalapeno pepper, and raspberry preserves in a food processor. Pulse until peppers are chopped and sauce is smooth, about 5 or 6 pulses. Refrigerate until ready to use.

Raspberry Chocolate Smoothie

Ingredients

3/4 cup chocolate flavored soy milk
3/4 cup chocolate sorbet
1 1/4 cups frozen unsweetened raspberries
1/2 banana, peeled and sliced
1 leaf fresh mint, chopped

Directions

In a blender, blend the soy milk, sorbet, raspberries, and banana until smooth. Garnish with mint to serve.

Lemon-Raspberry Muffins

Ingredients

2 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 eggs, lightly beaten
1 cup buttermilk
1/2 cup vegetable oil
1 teaspoon lemon extract
1 cup fresh or frozen raspberries

Directions

In a large bowl, combine flour, sugar, baking powder and salt. In a small bowl, mix eggs, buttermilk, oil and lemon extract. Stir into flour mixture just until moistened. Fold in raspberries. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-22 minutes or until center of muffin springs back when lightly touched.

Red Raspberry Chocolate Brownie

Ingredients

Crisco® Original No-Stick Cooking Spray
1 (19.5 ounce) package Pillsbury® Classic Fudge Brownie
1 (8 ounce) package cream cheese, softened
3/4 cup Smucker's® Red Raspberry Preserves
1 (8 ounce) container whipped topping, thawed
1 (20 ounce) bottle Smucker's® Chocolate Sundae Syrups Ice Cream Topping, or Chocolate Plate Scapers

Directions

Heat oven to 350 degrees F. Spray an 8 or 9-inch round springform pan with non-stick cooking spray.

Prepare brownie mix according to package directions. Spread batter evenly into springform pan. Bake 45 to 48 minutes for 8-inch; 36 to 38 minutes for 9-inch pan; cool.

Beat cream cheese with an electric mixer on medium speed until fluffy. Beat in raspberry preserves and then whipped topping until well blended. Spread evenly over cooled brownies.

Create swirls in the raspberry cream using the tines of a fork. Refrigerate 2 hours before serving.

To serve, pour 2 to 3 tablespoons chocolate syrup on each dessert plate and top with frosted brownie.

Raspberry and Strawberry Buckle

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 egg
2 cups all-purpose flour
2 1/2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup nonfat plain yogurt
1 pint fresh strawberries
1 pint fresh raspberries
1/2 cup white sugar
1/2 cup all-purpose flour
3/4 teaspoon ground cinnamon
1/2 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 11x7 inch glass baking dish.

Cream 1/2 cup of the butter or margarine with 1/2 cup of the white sugar until light, beat in the egg. Add the baking powder and the salt. Stir in the 2 cups of flour one cup at a time alternating with the yogurt. Spread batter into the prepared pan. Arrange fruit over top of batter. Sprinkle topping over fruit.

To Make Topping: Mix together 1/2 cup white sugar, 1/2 cup flour, 1/2 cup butter or margarine, and the cinnamon until the mixture resembles coarse crumbs.

Bake at 375 degrees F (190 degrees C) for 1 hour and 15 minutes or until the cake is top is puffed and nicely browned. Allow cake to cool. You can serve it directly from the baking dish or for a more attractive presentation, I cut it up into squares and arrange them on a platter.

Perfect Pitcher of Pink Raspberry Cosmopolitans

Ingredients

1 cup raspberry vodka
1/2 cup triple sec
1/2 cup sweetened lime juice
(such as Rose's®)
3 cups cran-raspberry juice
1 lime, sliced

Directions

Fill a pitcher with ice, and pour in the vodka, triple sec, lime juice, and cran-raspberry juice. Stir to mix. Serve garnished with a lime slice that has been rubbed around the glass edge.

Almond Raspberry Diamonds

Ingredients

1/2 cup butter (no substitutes)
1 (10 ounce) package vanilla or white chips, divided
2 eggs
1/2 cup sugar
1/2 teaspoon almond extract
1 cup all-purpose flour
1/2 teaspoon salt
1/2 cup seedless raspberry jam or preserves, warmed
1/2 cup sliced almonds, toasted

Directions

In a saucepan, melt butter over low heat. Remove from heat and add 1 cup chips. Let stand, without stirring, to soften chips. In a mixing bowl, beat eggs until foamy. Add sugar; beat until thickened and lemon colored. Beat in chip mixture and extract. Combine flour and salt; gradually add to creamed mixture.

Spread half of the batter into a greased 9-in. square baking pan. Bake at 325 degrees F for 17-20 minutes or until golden brown. Spread raspberry jam over warm crust. Stir remaining vanilla chips into the remaining batter. Spoon over raspberry layer. Sprinkle with almonds. Bake for 20-23 minutes or until toothpick comes out clean. Cool on a wire rack before cutting.

Lemon Raspberry White Chocolate Mousse Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (10 ounce) package frozen raspberries
2 tablespoons cornstarch
8 (1 ounce) squares white chocolate, chopped
3 cups heavy cream
1 teaspoon vanilla extract

1/2 cup fresh raspberries, garnish

Directions

Prepare and bake cake mix according to package directions for two 9 inch round pans. Cool cakes completely, then split each in half to make 4 layers.

To make Raspberry Filling: In a blender or food processor, puree raspberries. In a saucepan, heat pureed raspberries until boiling. Mix cornstarch with a small amount of water and stir into raspberries. cook, stirring constantly, for 5 minutes, or until thickened. Set aside to cool.

To make White Chocolate Mousse: In the top of a double boiler, heat white chocolate with 1 cup of the cream, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. Whip the remaining 2 cups cream until soft peaks form. Stir in the vanilla. Fold 1/3 of the whipped cream into the white chocolate mixture, then quickly fold in the remaining whipped cream. Do not over-mix, or the mousse will become grainy.

Place 1 cake layer on serving plate and spread with white chocolate mousse. Place the next layer on top and spread with raspberry filling. Repeat next layer of cake with mousse. Cover with the final layer of cake. Frost top and sides with mousse. Pipe a border with remaining mousse. Garnish with fresh berries.

Raspberry Jam Bars

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 cup cold butter
1 egg, lightly beaten
1 tablespoon milk
1/3 cup seedless raspberry jam

TOPPING:

1 egg, lightly beaten
1 cup sugar
1 tablespoon butter, melted
2 cups flaked coconut

Directions

In a bowl, combine the flour and baking powder. Cut in butter until mixture resembles coarse crumbs. Combine egg and milk; stir into crumb mixture just until moistened.

Press into a greased 9-in. square baking pan. Bake at 350 degrees F for 15 minutes or until lightly browned. Spread jam over crust.

Combine topping ingredients; spoon over jam. Bake 25 minutes longer or until light golden brown. Cut into squares while warm.

Easy Raspberry Chicken

Ingredients

1/2 cup raspberry preserves
1/2 cup frozen pineapple juice
concentrate, thawed
1/2 cup soy sauce
2 tablespoons rice vinegar
1/2 teaspoon chili powder
1/2 teaspoon curry powder
1/2 teaspoon garlic powder
6 skinless, boneless chicken
breast halves
1/4 cup fresh raspberries

Directions

Whisk together raspberry preserves, pineapple juice concentrate, soy sauce, and rice vinegar. Stir in chili powder, curry powder, and garlic powder; pour over chicken breasts in a resealable plastic bag. Marinate chicken in refrigerator at least 4 hours to overnight.

Preheat oven to 350 degrees F (175 degrees C). Place chicken into a baking dish, and pour remaining marinade ovetop. Cover the dish with a lid or aluminum foil.

Bake in preheated oven until the chicken juices run clear, 30 to 40 minutes. Transfer to a serving platter and garnish with fresh raspberries.

Choco-Raspberry Bars

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup butter
1/2 cup shortening
3/4 cup white sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 eggs
2 cups semisweet chocolate chips
8 ounces raspberry preserves

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease the bottom and sides of 9x13 inch pan.

Combine flour, baking soda and salt in a small bowl; set aside.

In a large mixing bowl blend butter, shortening, white sugar, brown sugar and vanilla together until creamed. Stir in the eggs, one at a time. Blend flour mixture into sugar mixture. Fold in chocolate chips.

Spread 2/3 of the dough mixture evenly in pan. Cover top with 8 ounces raspberry preserves. Dot remaining dough randomly over the jam.

Bake in the center of the oven for 30 minutes, or until done all the way through. Cool, cut, serve and enjoy!

Raspberry Lemon Muffins

Ingredients

1/2 cup plain yogurt
3 tablespoons vegetable oil
1 tablespoon lemon juice
2 egg whites
1/2 teaspoon lemon extract
(optional)
1 1/2 cups all-purpose flour
3/4 cup white sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon grated lemon zest
1 cup frozen raspberries
2 tablespoons white sugar for
decoration (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 12 cup muffin tin, or line with paper liners.

In a large bowl, mix together the yogurt, oil, lemon juice, egg whites, and, if using, lemon extract. In a separate bowl, stir together the flour, 3/4 cup sugar, baking powder, salt, and lemon zest. Add the wet ingredients to the dry, and mix until just blended. Gently stir in the frozen raspberries. Spoon batter evenly into the prepared muffin cups. Sprinkle remaining sugar over the tops for decoration, if desired.

Bake for 15 to 17 minutes in the preheated oven, or until the top springs back when lightly touched. Cool muffins in the tin on a wire rack.

Raspberry-Pecan Dressing

Ingredients

4 slices day-old bread, cubed
1/2 cup chopped pecans, toasted
1/2 cup chopped green onions
1 egg, beaten
2 tablespoons butter or margarine,
melted
1 teaspoon raspberry or cider
vinegar
salt and pepper to taste
1 cup fresh raspberries

Directions

Place the bread cubes, pecans and onions in a large bowl. Combine the egg, butter, vinegar, salt and pepper. Pour over bread mixture; toss to combine. Gently fold in raspberries.

Transfer to a greased 1-qt. baking dish. Cover and bake at 350 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean.

Raspberry Whip

Ingredients

1 (0.3 ounce) package sugar-free
raspberry-flavored gelatin
1 cup boiling water
2/3 cup cold water
1 cup reduced-fat vanilla yogurt
1 cup fresh or frozen
unsweetened raspberries, drained,
divided

Directions

In a mixing bowl, dissolve gelatin in boiling water. Stir in cold water. Cover and refrigerate until partially set, about 30-45 minutes. Add yogurt. Beat on medium speed until light and foamy, about 2-3 minutes. Refrigerate for 15 minutes.

Divide 2/3 cup raspberries among six dessert dishes. Top each with about 1/2 cup gelatin mixture and remaining raspberries. Refrigerate until serving.

Lemon Panna Cotta With Raspberry-Orange

Ingredients

3 cups heavy cream
1/2 cup sugar
1 1/2 teaspoons very finely grated lemon zest
1 (.25 ounce) envelope unflavored gelatin
4 tablespoons orange-flavored liqueur (such as Grand Marnier), divided
1 (12 ounce) package frozen raspberries
6 tablespoons sugar
1 (6 ounce) container fresh raspberries

Directions

Bring cream, 1/2 cup sugar and lemon zest to a simmer in a large saucepan over medium-low heat. Meanwhile, in a small bowl, soften gelatin in 2 generous Tbs. cold water. Whisk softened gelatin and 2 Tbs. orange liqueur into cream mixture.

Pour cream mixture into 8 4-ounce ramekins or custard cups that have been lightly coated with vegetable cooking spray (blot excess oil with a paper towel). Set custard cups in a shallow pan, cover with plastic wrap and refrigerate until set, at least 4 hours, preferably overnight.

Partially thaw raspberries on countertop. Place in a food processor fitted with the metal blade and add remaining 6 Tbs. sugar and 2 Tbs. orange liqueur. Transfer sauce to a medium bowl (if you want a seedless sauce, strain first through a fine-mesh sieve). Stir in fresh raspberries, and let stand about 1 hour.

When ready to serve, run a thin-bladed knife around each dessert to loosen; turn onto a dessert plate to unmold. Spoon raspberry sauce around panna cotta and serve.

Raspberry Squares I

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
1 egg, beaten
1 tablespoon milk
3/4 cup raspberry jam

1 cup confectioners' sugar
1/4 cup butter
1 egg
1 teaspoon vanilla extract
1 1/2 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour, baking powder and salt. Cut in the butter until the lumps are smaller than peas. Mix in the egg and milk to form a dough. Press into the bottom of a 9x13 inch pan. Spread a layer of jam over the crust. In a medium bowl, cream together the confectioners' sugar and remaining butter. Beat in the egg and vanilla then stir in the coconut. Spread evenly over the layer of jam.

Bake for 20 to 25 minutes in the preheated oven, or until top is lightly browned. Cool before cutting into squares.

Raspberry Ice Cream

Ingredients

2 cups fresh or frozen raspberries
2 cups whipping cream
1 cup half-and-half cream
1 cup sugar
2 teaspoons vanilla extract

Directions

Place the raspberries in a blender; cover and process on medium-high speed until chopped. Combine all ingredients in the cylinder of an ice cream freezer. Stir in sugar is dissolved. Freeze according to manufacturer's directions.