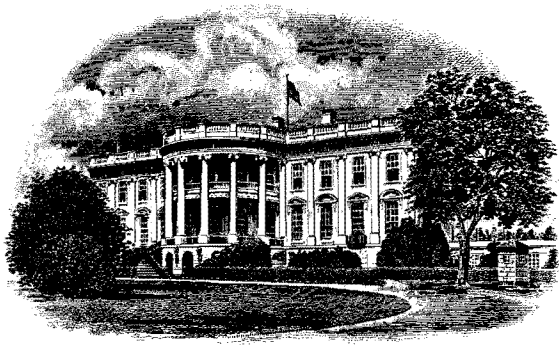




RASPBERRY PIE

2 10-ounce packages frozen raspberries, thawed	1 envelope unflavored gelatine
2 cups vanilla wafer crumbs	$\frac{1}{4}$ cup cold water
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon lemon peel
1 teaspoon cinnamon	$\frac{1}{2}$ pint heavy cream
5 tablespoons melted butter	1 teaspoon vanilla

Drain raspberries, reserving 1 cup of the juice. Combine crumbs, sugar, $\frac{1}{2}$ teaspoon of the cinnamon and the butter; pat into a 10-inch pie plate. Bake in 375 degree oven 8 to 10 minutes; cool. Soften gelatine in water. Mix the reserve raspberry juice, the remaining $\frac{1}{2}$ teaspoon cinnamon and lemon peel and heat to boiling. Remove from heat; add gelatine and stir until melted. Chill until mixture just begins to thicken. Whip cream; add vanilla. Fold raspberries, gelatine mixture and whipped cream together. Pour into pie shell. Chill. Decorate with additional whipped cream if desired. Serves 6 to 8.