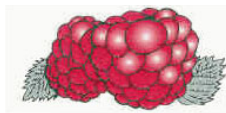


## Raspberry Butter Tarts

16 tart shells  
1 1/4 cup fresh raspberries  
2/3 cup butter  
3 eggs  
1 cup granulated sugar  
1/3 cup flour  
2 tsp grated lemon rind  
pinch of salt

Divide berries among pastry shells. Cook butter in small saucepan until golden brown. Whisk eggs and sugar together until blended. Add flour, lemon rind and salt, mixing until smooth. Gradually whisk in browned butter. Mix well. Spoon over berries, filling to about 3/4 full. Bake 400°F for 15-20 minutes, or



## Raspberry Muffins

### *Topping:*

2 Tbsp flour  
1/3 cup quick oats  
1/4 cup brown sugar  
1/4 cup pecans, chopped fine  
1/4 tsp cinnamon  
3 Tbsp melted margarine  
1-2 tsp lemon zest

Combine all ingredients except margarine. Mix well. Add margarine; rub thoroughly until moistened. Set aside.

### *Muffin:*

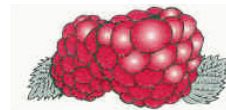
1 1/2 cup flour  
1/2 cup ground flax  
1/2 cup brown sugar  
1 1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 Tbsp oil  
1 egg  
1 cup skim milk  
1 Tbsp lemon juice  
1 tsp vanilla  
3/4 cup fresh raspberries

Combine all dry ingredients. Mix well. Whisk together oil and egg. Add milk, lemon juice, and vanilla. Whisk until well blended. Add liquid to dry ingredients. Gently fold in berries. Fill muffin cups to 3/4 full. Sprinkle topping over each. Bake 20 min at 350°F.

## Apple-Raspberry Crisp

3/4 cup quick oats  
3/4 cup + 1 Tbsp flour, divided  
3/4 cup packed brown sugar  
1/8 tsp salt  
6 Tbsp butter, melted  
5 apples, cut into 1/4" wedges  
2 cups fresh/frozen raspberries  
2 Tbsp lemon juice  
1/2 tsp cinnamon  
1/2 tsp allspice  
1/8 tsp ground cloves

Grease a 13"x9" baking dish. Preheat oven 375°F. In small bowl, combine oats, flour sugar and salt. Add butter; work with fingers until mixture crumbles. In another bowl, combine apples, raspberries, lemon juice, cinnamon, allspice, cloves and 1 Tbsp flour. Transfer to baking dish, top with crumble and pat down. Bake 50 minutes, cover with foil after 30 minutes to prevent over browning.



## Raspberry Ice Cream

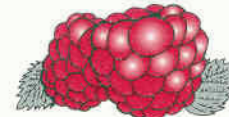
4 cups fresh raspberries  
1/2 cup granulated sugar  
1 1/2 cup whipping cream  
1 tsp vanilla

In blender, process berries and sugar until completely smooth. In a large bowl, whip cream and vanilla until light. Fold two mixtures together. Pour into pan and freeze overnight. Remove from freezer and let stand 10-15 minutes before serving.

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