



RASPBERRY MERINGUE PIE

3 egg whites
¼ tsp. salt
¼ tsp. cream of tartar
¾ cup sugar
1 pkg. Danish Dessert
1 cup raspberries
1 cup whipping cream

Beat egg whites until frothy. Sprinkle with salt and cream of tartar and beat until stiff but not dry. Gradually beat in sugar 2 tablespoons at a time.

Spread in greased 9 inch tin having mixture higher on edge.

Make Danish Dessert. When cool, fold in 1 cup sweetened berries and pour into meringue shell. Chill in refrigerator overnight. Before serving, whip cream until stiff. Pile on pie in a ring. Trim with extra berries.