

Raspberry Filling

(for cake)

Ingredients

- 1lb of fresh or frozen raspberries + extra 6-7oz for finishing
- ¼ cup of water
- 2-4 tablespoons lemon juice (more of less to your tart liking)
- 4 tablespoons of cornstarch (for thicker filling use 5 Tablespoons of pectin instead)
- 2 ½ cups of sugar (reserved for second half of cooking)

Directions for Deluxe Cooking Blender:

1. Add 1lb of berries, water, lemon juice, and cornstarch to the Deluxe Cooking Blender Pitcher
2. Set Blender to Jam and press go.
3. When it beeps and tells you to ADD, add in your sugar and press go.
4. Pour finished filling into a bowl and add extra 6-7oz of chopped berries. Mix well.
5. Transfer to a bowl to cool in the refrigerator overnight or until set enough to fill your cake.

Directions for stovetop:

1. Add 1lb of berries, lemon, water, and sugar to a saucepan and heat over medium-high. Stir the mixture until it begins to boil.
2. When the mixture starts to bubble/boil, lower the heat to medium-low for 10-15 minutes.
3. Optional: Pour the filling through a metal sieve to strain out the seedy pulp
4. Combine the cornstarch with a little water to make a slurry.
5. Add to your saucepan and stir until fully mixed
6. Bring the saucepan back up to medium-high and stir constantly until the mixture begins to boil.
7. Reduce heat to medium-low again and continue to stir for several minutes.
8. Remove from heat and transfer to a bowl to cool in the refrigerator overnight or until set enough to fill your cake.