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## Raspberry Tapioca Pie

### Ingredients:

Double crust  
3 cups of raspberries (fresh or frozen)  
3/4 cup sugar  
3 tbsp quick cooking tapioca  
1/8 tsp cinnamon  
1/8 tsp nutmeg  
3 tbsp melted butter

### Directions

Start by preheating your oven to 375°F. In a bowl combine your sugar, tapioca, cinnamon, and nutmeg. Mix together well and your butter and mix again until crumbs form. Grab your raspberries and add your buttered mixture. Mix together gently and pour into your pie shell. Moisten the overhang, grab your top crust, and carefully place over you filling. Pinch the edges together and vent to your liking. Brush with milk and sprinkle with sugar. Bake for 30 minutes, allow to cool, and serve.