

Blackberry Cream Pie

From Joan Gross

Crust:

2 cups vanilla wafers crushed with almonds
1/3 cup sugar
½ cup margarine or butter, melted
2 tsp almond flavoring

Blackberry filling:

1/1/3 cup sugar
6 tablespoons cornstarch
1/8 tsp salt
2 cups water
4 tablespoons cornstarch
1 pint fresh blackberries

Cream filling:

4 ounces cream cheese softened and whipped
½ cup sugar
5 ounces whipped topping or whipped cream
2 tsps. Almond flavoring

Directions

Preheat oven to 375 degrees. Mix crust ingredients together and press into a pie pan. Bake 6 minutes and set aside to cool.

In a saucepan, mix sugar, cornstarch, and salt. Add ½ cup water and stir until smooth. Add remaining water, corn syrup and berries. Cook over medium heat, stirring constantly until thick. Cool. Add 2 tsps almond flavoring

Gently fold cream cheese, sugar and whipped topping together. Spoon over cooled crust. Then spoon cooled berry filling over cream filling. Allow to chill in refrigerator for 2 hours before serving.

Enjoy!