



Raspberry Cake Filling

24 oz. frozen raspberries
1-1/3 plus 1/2 c water, divided
1-1/2 c sugar
Juice from 1/2 a lemon
5 T cornstarch

Add the raspberries, 1-1/3 cups of water, sugar and lemon juice into a sauce pan. Bring the mixture to a boil and simmer for 15 minutes. Remove from the heat and strain through a sieve. Discard the juice and return the strained mixture to the sauce pan.

Dissolve the cornstarch in 1/2 cup of water and whisk into the raspberry mixture. Return the raspberries to a boil and simmer for another 5 minutes. Remove from heat and cool completely before use.