



Fresh Berry Pie

32 to 35 large Marshmallows (use a 10oz bag)
1/2 cup milk (2% or whole)
1/2 pint whipping cream
2 - 3 cups fresh raspberries or strawberries
1 graham crust

Use a cracker or crumb crust.

Melt marshmallows and milk in double boiler or microwave - be sure to stir frequently to incorporate the marshmallows in to the milk. Let this cool - and stir occasionally as it cools - (will separate if you don't do this). When it is chilled, whip the whipping cream in a separate bowl, and add to the chilled marshmallow/milk mixture (which will now be a thicker consistency). Fold in the berries and put in to crust. Garnish on top with a few berries and reserved crumbs. Chill several hours or overnight to fully set.