

BLACKBERRY PIE

(Six Servings)

(Illustrated Above)

- 1 level tablespoonful Knox Sparkling Gelatine.
- $\frac{1}{4}$ cup cold water. Few grains salt.
- 1 pint blackberry juice and berries, fresh, canned or preserved.
- 1 cup cream or evaporated milk, whipped.

Soak gelatine in cold water 5 minutes; add boiling fruit juice and when almost set, add berries and pour into previously baked pastry shell. When firm and ready to serve, cover top with whipped cream or whipped evaporated milk, sweetened and flavored, or with whites of eggs beaten very stiff with confectioners' sugar and a little flavoring. This recipe is for canned fruit, but fresh fruit may be used, adding necessary sugar. Use other berries in the same way.