



No Bake Raspberry Kuchen

15 servings

Ingredients:

- ¼ cup butter
- 1 cup sugar, divided
- 1 cup all-purpose flour
- 1 cup water
- 3 Tbsp. corn starch
- 1 (0.3 oz.) pkg. raspberry sugar-free gelatin
- 4 cups fresh or frozen red raspberries, divided

Directions:

Preheat oven to 375 degrees. Using a pastry blender; cut butter into flour and ¼ cup sugar. Place mixture in an 8x8 pan and bake 10-15 minutes or until crust is lightly brown; cool. In a medium sauce pan combine water and ¾ cup sugar. Cook sauce over medium-high heat; add corn starch, stirring constantly with wire whisk until mixture becomes thick. Remove from heat; gradually stir in gelatin until smooth. Fold in 2 cup of red raspberries; cool. Top crust with 2 cups of raspberries; spread sauce evenly over crust and berries. Refrigerate at least 1 hour before serving.

Per serving: 140 calories, 3.5 g fat, 2 protein, 25 g carbohydrate, 2 g fiber, 45 mg sodium