

## Raspberry Shortbread

Submitted by Jean MacKenzie

Fill a buttered casserole dish (4-6 cups capacity) with fresh raspberries and a few red currants if you like . Leave an inch of room for the crust. Sprinkle with a few spoonfuls of sugar. If you like a more solid pudding mix a spoonful of flour with the sugar first.

Preheat oven to 350 degrees.

Sieve together,

2 cups of wholewheat flour (why not get locally milled? )

1/3 cup each white and brown sugar

Pinch of baking soda

1 tsp. powdered ginger

Add 4-5 oz ( 1/2 cup) slightly softened butter and crumble all together with your fingers or in the food processor or mixer.

Cover the raspberries lightly with this mixture, spreading it out to the edge of the pan.

Bake about 30 minutes until the topping is a pale biscuit colour.

Can be served warm or cold. Serve with a jug of cream for extra decadence!

We have also made with loganberries or with 3 pounds of apples, cooked until soft with 1/2 cup sugar and a bit of water.