

## **CONSTITUTION DAY – RASPBERRY FLUMMERY**

*Felicity was often fond of eating flummery as tea time treat.*

### **TOOLS**

Colander

Measuring cups & spoons

3 quart saucepan with lid

Wooden spoon

Small bowl

Fork

6 small glass dishes

### **INGREDIENTS**

3 cups raspberries

$\frac{3}{4}$  cup cold water

1 cup sugar

$\frac{1}{2}$  teaspoon salt

6 tablespoons cornstarch

### **DIRECTIONS** *(Makes 6 servings)*

1. Put the raspberries into the colander and rinse them under cold running water at the sink.
2. Measure the water into the saucepan. Add the berries. Turn the heat to medium high.
3. Cover the saucepan and cook the berries about 10 minutes, or until they are soft. Stir them once or twice while they cook.
4. While the berries are cooking, measure the sugar, salt, and cornstarch into the bowl and stir them with the fork.
5. Slowly add the sugar mixture to the cooked berries and stir. Turn the heat to low and cook the mixture for another 10 minutes, or until it becomes thick.
6. Spoon the flummery into glass dishes. Chill the dishes in the refrigerator before serving.