

Raspberry Cream Pie Day

FOUR FRESH TAKES ON
THE SWEETEST SUMMER SLICE



A FOUR-PIE SUMMER COOKBOOK

MEALBAKE COLLECTION | AUGUST 1, 2026

Raspberry Cream Pie Day

FOUR FRESH TAKES ON THE SWEETEST SUMMER SLICE



THE COLLECTION

Four ways to celebrate the berry

Build a summer pie tasting around the vanilla classic, then add lemon chiffon for lift and dark chocolate for depth. Keep hosting cool with the no-bake mascarpone option; all four pies can be chilled ahead and finished with fresh raspberries.

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A BETTER PIE TASTING

Plan ahead

Every filling benefits from a long chill; assemble the pies the day before.

Serve cleanly

Warm and dry the knife between cuts for distinct cream and berry layers.

Finish fresh

Add the best raspberries shortly before serving so they stay bright and firm.



THE CLASSIC

Classic Raspberry Vanilla Cream Pie

A crisp, flaky pastry shell holds silky vanilla pastry cream and a generous crown of fresh raspberries in this classic summer pie.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE

1 hr 15 min

CHILL

3 hr 15 min

TOTAL

4 hr 30 min

SERVES

8

LEVEL

Medium

Minimum elapsed time shown; cooling and setup may vary.

Raspberry Vanilla Cream Pie

SHOPPING LIST

- 1 crust Unbaked 9-inch Pie Crust
- 1 Large Egg White
- 2 cups Whole Milk
- 1/2 cup Granulated Sugar
- 4 Large Egg Yolks
- 1/4 cup Cornstarch
- 1/4 teaspoon Fine Sea Salt
- 2 tablespoons Unsalted Butter
- 2 teaspoons Pure Vanilla Extract
- 4 cups Fresh Raspberries
- 2 tablespoons Seedless Raspberry Preserves

WHY IT WORKS

This pie is the benchmark version of raspberry cream pie: buttery pastry, true vanilla custard, and ripe berries with no competing flavors. Each component is familiar, but together they make a dessert that feels especially suited to a relaxed August table.

Blind-baking the shell until deeply golden is important because the filling is added cold and the pie receives no further baking. A layer of egg white brushed onto the hot crust seals the surface, helping it stay crisp beneath the pastry cream.

The vanilla filling is a classic stovetop pastry cream thickened with egg yolks and cornstarch. Whisking some hot milk into the yolks before returning everything to the saucepan keeps the custard smooth, while butter added at the end gives it a soft sheen.

Arrange the raspberries only after the filling has chilled and set. A light glaze of warmed raspberry preserves adds color and keeps the fruit looking fresh without hiding its natural shape or turning the pie overly sweet.

KITCHEN NOTES

- Choose dry, firm raspberries and rinse them only if necessary; any surface moisture can loosen the glaze.
- Keep the pastry cream moving as it thickens, reaching into the corners of the saucepan with the whisk.
- For the cleanest slices, use a sharp knife wiped between cuts and serve the pie well chilled.

Raspberry Vanilla Cream Pie



1

Heat the oven to 400°F. Fit the pie crust into a 9-inch pie plate, trim and crimp the edge, then chill it for 15 minutes.



2

Line the chilled crust with parchment and fill it with pie weights or dried beans. Bake for 18 minutes, remove the parchment and weights, and bake for 10 to 12 minutes more, until the base is dry and golden.



3

Lightly beat the egg white. Brush a thin layer over the hot crust, then return it to the oven for 2 minutes. Set the shell on a rack to cool completely.



4

Heat the milk in a medium saucepan over medium heat until steaming and small bubbles form around the edge; do not let it boil.

Raspberry Vanilla Cream Pie



5

Whisk the sugar, egg yolks, cornstarch, and salt in a heatproof bowl until smooth. Slowly whisk in about half of the hot milk, then pour the mixture back into the saucepan with the remaining milk.



6

Cook over medium heat, whisking constantly, until the pastry cream bubbles and becomes thick enough to hold the whisk marks, 3 to 5 minutes. Continue whisking for 1 minute, then remove from the heat and stir in the butter and vanilla.



7

Press the pastry cream through a fine-mesh sieve into the cooled crust and smooth the top. Press parchment directly against the filling and refrigerate until cold and firm, at least 3 hours.



8

Remove the parchment and arrange the raspberries closely over the filling. Warm the preserves until fluid, brush them lightly over the berries, and chill the pie for 15 minutes before slicing.



THE BRIGHT ONE

Raspberry Lemon Chiffon Cream Pie

A crisp graham cracker crust holds airy lemon chiffon cream and a bright fresh raspberry ripple in this chilled summer pie.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE

1 hr 10 min

CHILL

6 hr

TOTAL

7 hr 10 min

SERVES

10

LEVEL

Medium

Minimum elapsed time shown; cooling and setup may vary.

Raspberry Lemon Chiffon Pie

SHOPPING LIST

- 1 3/4 cups Graham Cracker Crumbs
- 3 tbsp Granulated Sugar For Crust
- 6 tbsp Unsalted Butter, Melted
- 12 oz Fresh Raspberries
- 3 tbsp Granulated Sugar For Raspberry Ripple
- 3 tbsp Cold Water
- 2 1/4 tsp Unflavored Powdered Gelatin
- 4 Large Egg Yolks
- 2/3 cup Granulated Sugar For Lemon Filling
- 1/2 cup Fresh Lemon Juice
- 1 tbsp Finely Grated Lemon Zest
- 1/4 tsp Fine Sea Salt
- 1 1/2 cups Heavy Cream, Chilled
- 1 tsp Vanilla Extract
- 4 oz Fresh Raspberries For Garnish

WHY IT WORKS

This pie brings two sharp summer flavors into balance: lemon gives the chiffon filling its clean citrus edge, while a quick raspberry sauce adds tart berry pockets without weighing down the cream. The result is refreshing enough for a warm August dessert table but still unmistakably celebratory.

The filling starts with a gently cooked lemon custard. Bloomed gelatin gives it enough structure to slice, and whipped cream folded in after cooling turns it light rather than dense. Straining the raspberry sauce removes most of the seeds, so its ripple stays smooth against the airy filling.

A graham cracker crust supplies the needed crunch and a lightly toasted flavor. Press it firmly across the base and up the sides of the pie plate, then let it cool completely before adding the chiffon so the layers remain distinct.

Plan for at least six hours of chilling beyond the listed preparation time. The pie is an excellent make-ahead dessert and can be finished the day before serving; add the fresh raspberry garnish shortly before it reaches the table.

KITCHEN NOTES

- Cool the lemon base to room temperature before folding in the cream; a warm base deflates it, while a cold, set base forms lumps.
- For clean slices, dip the knife in hot water and wipe it dry between cuts.
- Keep the finished pie refrigerated and serve within two days for the best crust texture.

Raspberry Lemon Chiffon Pie



1

Heat the oven to 350°F. Stir the graham cracker crumbs with the crust sugar and melted butter until evenly moistened, then press the mixture firmly into the bottom and up the sides of a 9-inch pie plate.



2

Bake the crust for 10 to 12 minutes, until fragrant and lightly browned at the edges. Set it on a rack and let it cool completely.



3

Combine the 12 ounces of raspberries and the raspberry ripple sugar in a small saucepan. Cook over medium heat for 5 to 7 minutes, crushing the berries, until juicy and slightly thickened. Press through a fine-mesh sieve and cool the smooth sauce.



4

Pour the cold water into a small bowl, sprinkle the gelatin evenly over it, and leave it to bloom for 5 minutes.

Raspberry Lemon Chiffon Pie



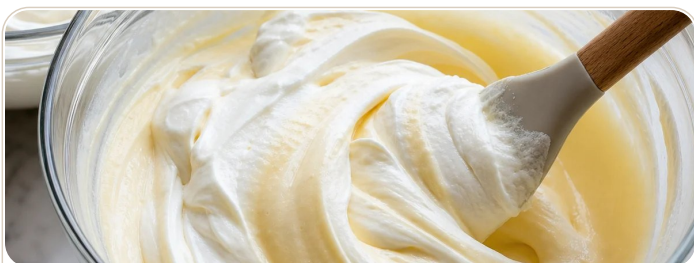
5

Whisk the egg yolks, lemon filling sugar, lemon juice, zest, and salt in a medium saucepan. Cook over medium-low heat, stirring constantly, until the mixture thickly coats a spoon and reaches 170°F, about 6 to 8 minutes; do not let it boil.



6

Remove the lemon mixture from the heat and whisk in the bloomed gelatin until completely dissolved. Strain into a bowl, press parchment directly onto the surface, and cool to room temperature without letting it set.



7

Beat the chilled heavy cream with the vanilla to medium peaks. Fold one-third into the cooled lemon base to loosen it, then gently fold in the remaining cream until no white streaks remain.



8

Spoon half the lemon chiffon into the cooled crust and dot with half the raspberry sauce. Add the remaining chiffon and sauce, then draw a thin knife through the filling a few times to create broad ripples without fully blending the colors.



9

Refrigerate the pie uncovered until set, at least 6 hours or overnight. Garnish with the remaining fresh raspberries just before slicing with a warm, clean knife.



THE INDULGENT ONE

Dark Chocolate Raspberry Cream Pie

A crisp chocolate cookie crust holds a bright fresh raspberry layer and silky dark chocolate cream, finished with softly whipped cream and berries.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
50 min

CHILL
6 hr

TOTAL
6 hr 50 min

SERVES
10

LEVEL
Medium

Minimum elapsed time shown; cooling and setup may vary.

Chocolate Raspberry Cream Pie

SHOPPING LIST

- 2 cups Chocolate wafer cookie crumbs
- 6 tablespoons Unsalted butter, melted
- 3/4 cup Granulated sugar
- 18 ounces Fresh raspberries
- 1 tablespoon Fresh lemon juice
- 3 tablespoons Cornstarch
- 1 1/2 cups Whole milk
- 4 Large egg yolks
- 1/4 teaspoon Fine sea salt
- 7 ounces Dark chocolate, finely chopped
- 1 teaspoon Vanilla extract
- 2 cups Heavy cream
- 2 tablespoons Confectioners' sugar

WHY IT WORKS

This pie balances dark chocolate richness with the clean acidity of summer raspberries. The fruit is cooked only briefly, so the center retains a vivid flavor rather than becoming jammy or overly sweet.

A baked chocolate cookie crust gives the chilled filling a firm, crisp base. Pressing the crumbs evenly across the bottom and up the sides helps every slice hold together while keeping the chocolate layers from feeling too soft.

The filling is a smooth dark chocolate custard folded with whipped cream. Letting the custard cool before folding is important: warm chocolate will deflate the cream, while fully chilled custard can set too firmly to combine smoothly.

Plan for at least six hours of chilling after assembly. For neat slices, warm a thin knife under hot water, wipe it dry, and repeat between cuts.

KITCHEN NOTES

- Use dark chocolate between 60% and 70% cacao for a filling that is rich but still easy to slice.
- The baked crust and raspberry layer must be completely cool before the chocolate cream is added.
- The pie can be assembled one day ahead; add the whipped cream and fresh berries shortly before serving.

Chocolate Raspberry Cream Pie



1

Heat the oven to 350°F. Stir the chocolate cookie crumbs with the melted butter and 2 tablespoons of the granulated sugar until evenly moistened. Press firmly into the bottom and up the sides of a 9-inch pie plate.



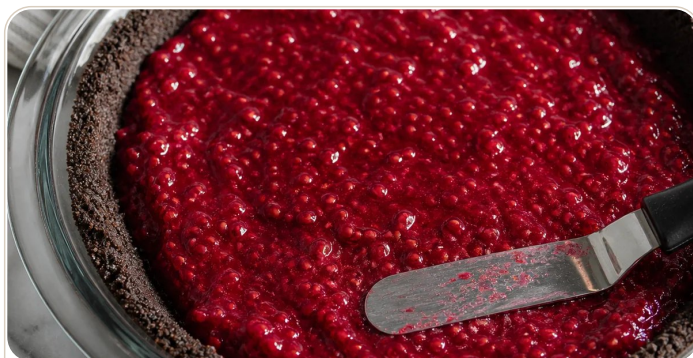
2

Bake the crust for 10 minutes, until fragrant and dry at the edges. Set it on a rack and let it cool completely.



3

Combine 12 ounces of the raspberries, 1/4 cup of the granulated sugar, and the lemon juice in a saucepan. Cook over medium heat for 4 to 5 minutes, gently crushing some berries, until juicy. Stir 1 tablespoon of the cornstarch with 1 tablespoon water, add it to the berries, and simmer for 1 minute until thickened.



4

Spread the raspberry mixture across the cooled crust and refrigerate while preparing the chocolate filling.

Chocolate Raspberry Cream Pie



5

Whisk the remaining granulated sugar, remaining 2 tablespoons cornstarch, milk, egg yolks, and salt in a saucepan. Cook over medium heat, whisking constantly, until the custard bubbles and thickens, 6 to 8 minutes.



6

Remove the pan from the heat. Add the dark chocolate and vanilla, let stand for 1 minute, then whisk until glossy and smooth. Transfer to a wide bowl, press plastic wrap directly onto the surface, and cool to room temperature.



7

Whip 1 cup of the heavy cream to medium peaks. Fold one-third into the cooled chocolate custard to loosen it, then gently fold in the rest. Spoon over the raspberry layer, smooth the top, and refrigerate for at least 6 hours or overnight.



8

Whip the remaining 1 cup heavy cream with the confectioners' sugar to soft peaks. Spoon it over the chilled pie and finish with the remaining 6 ounces raspberries before slicing.



THE COOL ONE

No-Bake Raspberry Mascarpone Cream Pie

A crisp almond-cookie crust holds cloud-soft mascarpone cream, a fresh raspberry ripple, and a generous crown of berries in this oven-free summer pie.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
30 min

CHILL
6 hr

TOTAL
6 hr 30 min

SERVES
8

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Raspberry Mascarpone Pie

SHOPPING LIST

- 7 ounces Crisp Almond Cookies
- 5 tablespoons Unsalted Butter, Melted
- 1/4 teaspoon Fine Sea Salt
- 18 ounces Fresh Raspberries
- 16 ounces Mascarpone, Chilled
- 8 ounces Cream Cheese, Softened
- 3/4 cup Powdered Sugar
- 1 teaspoon Vanilla Extract
- 1 teaspoon Finely Grated Lemon Zest
- 1 tablespoon Fresh Lemon Juice
- 1 cup Heavy Cream, Chilled

WHY IT WORKS

This chilled pie is built for the warmest part of summer, when turning on the oven feels unnecessary and fresh raspberries need very little help. The almond-cookie crust brings a toasted, nutty flavor without baking.

Mascarpone gives the filling a plush texture, while cream cheese adds enough structure for neat slices. Whipping the heavy cream separately keeps the filling light instead of dense.

A quick uncooked raspberry purée runs through the cream in broad ribbons. Straining the purée removes most of the seeds and controls excess moisture, so the filling stays smooth.

Plan on at least six hours of chilling before serving. The pie can be assembled the day before, then topped with the reserved fresh berries shortly before it reaches the table.

KITCHEN NOTES

- Choose crisp almond cookies rather than soft amaretti so the crust compacts firmly.
- Keep the mascarpone cold and mix it gently; warm or overbeaten mascarpone can separate.
- Refrigerate leftovers tightly covered for up to three days, adding fresh topping berries only as needed.

Raspberry Mascarpone Pie



1

Lightly grease a 9-inch pie plate. Pulse the almond cookies in a food processor until they form fine, even crumbs.



2

Mix the cookie crumbs with the melted butter and salt. Press the mixture firmly across the bottom and up the sides of the pie plate, then freeze the crust for 20 minutes.



3

Set aside about 1 1/2 cups of the best-looking raspberries for the topping. Purée the remaining berries, press the purée through a fine-mesh sieve, and discard the seeds.



4

Beat the mascarpone, cream cheese, powdered sugar, vanilla, lemon zest, and lemon juice on low speed until smooth. Stop as soon as no lumps remain so the mascarpone does not become grainy.

Raspberry Mascarpone Pie



5

In a clean bowl, whip the cold heavy cream to medium-stiff peaks. Fold one-third into the mascarpone mixture to loosen it, then gently fold in the remainder.



6

Spread half the mascarpone cream in the cold crust. Spoon over half the raspberry purée and swirl it twice with a thin knife; repeat with the remaining cream and purée without overmixing.



7

Cover the pie without touching the surface and refrigerate for at least 6 hours, or overnight, until the center is firm enough to slice.



8

Arrange the reserved raspberries over the chilled pie. For the cleanest cuts, freeze the pie for 15 minutes, then slice with a warm, dry knife and serve promptly.