Raspberry Pie

[1 recipe for double crust pie](https://www.mystoryinrecipes.com/blog-posts/pie-crust)

4 cups fresh raspberries

5 Tablespoons cornstarch

1 cup granulated sugar

1 pinch salt

3 Tablespoons lemon juice

1 egg

1 Tablespoon water

3 Tablespoons coarse sugar

Roll out 1 pie crust.  Fit into a 9"pie plate.

Combine filling ingredients.

Transfer pie filling into crust.

Roll out the second pie crust and place on top of filling.

Trim and crimp edges of pie.

Use a fork to make vents in top crust.

Beat together egg and water.

Brush over top crust and edges.

Dust with sugar and bake 10 minutes at 400.  Reduce heat to 375 and bake 35-45 more minutes.