

Inspiring Patriotic Pie



(NAPSA)—Impress guests with this red, “white” and blue pie. When you start with refrigerated pie crusts, it tastes just like scratch without the hassle. Whether you use a standard top crust or follow the simple steps for a lattice top, the dessert will bring plenty of praise.

Patriotic Pie

Filling

- 2 cans (14.5 ounces each) pitted tart red cherries in water, undrained
- 3 tablespoons quick-cooking tapioca
- $\frac{3}{4}$ cup sugar
- 1 tablespoon butter or margarine
- Dash salt
- 1 cup dried blueberries
- $\frac{1}{4}$ teaspoon almond extract

Crust

- 1 package (15 ounces) Pillsbury® refrigerated pie crusts, softened as directed on package

Drain cherries, reserving $\frac{3}{4}$ cup juice. In 2-quart saucepan,

combine reserved juice, tapioca, sugar, butter and salt. Cook and stir over medium heat until mixture is thickened and bubbly. Cook and stir 1 minute longer. Remove from heat. Stir in drained cherries, blueberries and almond extract. Cool 15 minutes.

Heat oven to 375°F. Make pie crust as directed on package for *two-crust pie* using 9-inch pie pan. Spoon filling into crust-lined pan. Top with lattice crust,* by cutting the second crust into $\frac{1}{2}$ -inch-wide strips. Arrange strips in lattice design over filling by laying half of the strips in one direction, rotating pan one-quarter turn and laying remaining strips at right angles directly over the first strips. Fold excess crust under and press together to form crust edge; flute.

Bake 35 to 45 minutes or until crust is golden and filling is bubbly.

8 servings

*TIP: As an alternative, top with second crust, seal edges and flute. Cut several slits in top crust.