

# Apple-Berry Pie Earns Blue Ribbon

(NAPSA)—Treat loved ones to a delicious slice of this blue-ribbon pie. The apple-berry creation won top prize in the 2004 State Fair Pillsbury Pie Crusts Championship. The dessert is made easy with new refrigerated pie crusts that just unroll into the pan.



## Apple-Blueberry Pie with Strawberry Sauce

- 5 cups peeled, cored and thinly sliced apples
- 2 cups fresh or frozen (thawed) blueberries
- 1 cup sugar
- $\frac{1}{2}$  teaspoon ground cinnamon
- 2 $\frac{1}{2}$  tablespoons quick-cooking tapioca
- 1 box (15 oz.) Pillsbury refrigerated pie crusts, softened as directed on box
- 2 tablespoons butter or margarine
- 1 egg
- 1 teaspoon water

## Fresh Strawberry Sauce

- 2 cups fresh strawberries
- $\frac{1}{2}$  cup sugar
- 1 tablespoon sweet Marsala wine or water
- 1 tablespoon cornstarch
- 2 tablespoons water
- $\frac{1}{2}$  cup whipping (heavy) cream

Heat oven to 425°F. In large bowl, stir together apples, blueberries, 1 cup sugar, cinnamon and tapioca; let stand 15 minutes. Make pie crusts as directed on box for Two-Crust pie, using 9-inch glass pie pan.

Spoon apple mixture into crust-lined pan. Dot with butter. Top with second crust; seal edge and flute. Cut slits in several places in top crust. Stir together egg and 1 teaspoon water; brush on top of crust.

Bake 15 minutes. Cover edge of crust with strips of foil; reduce oven temperature to 375°F. Bake an additional 30 minutes or until apples are tender. Cool at least 1 hour before serving.

### Fresh Strawberry Sauce:

In 1-quart saucepan, crush enough strawberries to make  $\frac{1}{3}$  cup. Stir in  $\frac{1}{2}$  cup sugar and the wine (or water). Heat to boiling over medium heat. Dissolve cornstarch in 2 tablespoons water; stir into strawberry mixture. Boil and stir 2 minutes. Remove from heat; let cool to room temperature. Stir in whipping cream. Chop remaining strawberries; stir into cream mixture. Refrigerate. To serve, cut pie into 8 pieces; spoon sauce over each piece. 8 servings.

High Altitude (3,500-6,500 ft): Increase first bake time to 20 minutes.

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*Note to Editors:* The Apple-Blueberry Pie with Strawberry Sauce was created by Paula Reed, Catonsville, MD.