

DRIED CHERRY APPLE PIE



1 cup dried tart cherries
4 cups peeled, cored and sliced apples
1 cup granulated sugar
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{2}$ teaspoon ground cinnamon
1 tablespoon butter or margarine
Pastry for 9-inch, 2-crust pie

In a large mixing bowl, combine cherries and apple slices. In a small bowl, stir together sugar, flour and cinnamon. Pour over fruit mixture; toss to blend. Let stand 15 minutes.

Turn fruit mixture into pastry-lined 9-inch pie pan: dot with butter. To make a lattice top for the pie, cut remaining pastry into $\frac{1}{2}$ -inch wide strips. Arrange strips on pie at 1-inch intervals. Fold back alternate strips to weave crosswise strips over and under. Seal and flute edge. (If desired, a solid top crust can be used. Cut slits in top pastry to allow steam to escape.)

Bake in a preheated 425° oven 40 to 50 minutes, or until edge is golden brown and apples are tender.

Makes 6 to 8 servings.