

Brandied Sour Cherry and Pear Pie

Better Homes & Gardens magazine

Servings: 12

1 1/2 pounds (about three) firm ripe pears

2 cups (10 ounces) dried tart red cherries

1/2 cup brandy

3 tablespoons sugar

2 tablespoons cornstarch

1/2 cup water

1 refrigerated single pie crust, baked

Preparation Time: 1 hour

Peel, halve and core the pears. Cut the pears into a 1/6-inch dice. Combine with the cherries, brandy, sugar, cornstarch and water in a heavy three-quart pot. Bring to a boil.

Reduce the heat. Simmer, uncovered, for about 10 minutes or until thick, stirring frequently. Transfer the filling to a shallow dish. Cool and chill.

Before serving, spoon the filling into the pie crust.

Start to Finish Time: 2 hours

Per Serving (excluding unknown items): 40 Calories; trace Fat (0.0% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	40
% Calories from Fat:	0.0%
% Calories from Carbohydrates:	99.9%
% Calories from Protein:	0.1%
Total Fat (g):	trace
Saturated Fat (g):	trace
Monounsaturated Fat (g):	trace
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	0mg
Carbohydrate (g):	4g
Dietary Fiber (g):	trace

Vitamin B6 (mg):	0mg
Vitamin B12 (mcg):	0mcg
Thiamin B1 (mg):	0mg
Riboflavin B2 (mg):	trace
Folacin (mcg):	0mcg
Niacin (mg):	0mg
Caffeine (mg):	0mg
Alcohol (kcal):	23
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
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Protein (g): trace
Sodium (mg): 1mg
Potassium (mg): trace
Calcium (mg): trace
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): 0mg
Vitamin A (i.u.): 0IU
Vitamin A (r.e.): 0RE

Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 0
Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 40 **Calories from Fat:** 0

% Daily Values*

Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	1mg	0%
Total Carbohydrates	4g	1%
Dietary Fiber	trace	0%
Protein	trace	
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Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.