

Cherry & Apple Slab Pie

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Servings: 16

1 box (15 ounces) refrigerated pie crusts

1 can Lucky Leaf Regular or Premium Cherry Pie Filling

1 can Lucky Leaf Premium Apple Pie Filling

1/3 cup sugar

1/3 cup all-purpose flour

3 tablespoons butter or margarine, chilled

2 tablespoons brown sugar

1/4 cup Karo Light or Dark Corn Syrup

1 tablespoon butter or margarine melted

Preparation Time: 10 minutes

Bake: 45 minutes

Preheat the oven to 375 degrees.

Stack the pie crusts on top of each other and roll into a 16x12-inch rectangle. Fit the crust into a 13x9-inch baking pan, pressing the dough up the sides of the pan.

Pour one can of the pie filling on one half of the crust. Repeat with the remaining can to completely cover the crust. Set aside.

In a medium bowl, mix the flour and sugar. Cut in the butter until the mixture resembles coarse meal. Sprinkle evenly over the pie.

Bake for 40 to 55 minutes until the crust and crumb are lightly browned. Remove from the oven and place on a wire rack.

Blend together the brown sugar, corn syrup and melted butter. Drizzle over the hot pie. Cool 45 minutes before serving.

Serve by cutting the pie in half lengthwise. Make four equal crosswise cuts to create eight rectangles. Slice each rectangle diagonally. Serve with ice cream, if desired.

You can make variations of this pie with any combination of fruit pie filling flavors.

Per Serving (excluding unknown items): 109 Calories; 6g Fat (46.9% calories from fat); 1g Protein; 14g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 72mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	109	Vitamin B6 (mg):	trace
% Calories from Fat:	46.9%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	50.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.9%	Riboflavin B2 (mg):	trace
Total Fat (g):	6g	Folacin (mcg):	4mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	8mg	% Daily Value:	0.0%
Carbohydrate (g):	14g		
Dietary Fiber (g):	trace		
Protein (g):	1g		
Sodium (mg):	72mg		
Potassium (mg):	7mg		
Calcium (mg):	2mg		
Iron (mg):	trace		
Zinc (mg):	trace		
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	81IU		
Vitamin A (r.e.):	20RE		

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1
Other Carbohydrates:	1/2

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 109 Calories from Fat: 51

% Daily Values*

Total Fat 6g	9%
Saturated Fat 3g	14%
Cholesterol 8mg	3%
Sodium 72mg	3%
Total Carbohydrates 14g	5%
Dietary Fiber trace	0%
Protein 1g	
Vitamin A	2%
Vitamin C	0%
Calcium	0%
Iron	1%

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