

## Dessert

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# Cherry Raspberry Pie

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**Preparation Time: 25 minutes**

**Bake Time: 1 hour**

*You may substitute refrigerated rolled pie crusts, if desired.*

### CRUST

**2 1/2 cups all-purpose flour**

**1 teaspoon salt**

**1/2 cup (1 stick) cold butter, cut into small pieces**

**1/2 cup solid vegetable shortening, chilled**

**7 tablespoons ice water**

### FILLING

**3/4 cup sugar**

**2 teaspoons sugar (additional)**

**1/3 cup quick-cook tapioca**

**1 tablespoon cornstarch**

**1/4 teaspoon salt**

**1 1/2 cups cranberry juice blend**

**3 cups pitted fresh sweet cherries**

**1 1/2 cups (6 oz) fresh raspberries**

**1 egg yolk, whisked with 2 tablespoons of water**

**PIECRUST:** Whisk the flour and salt together in a large bowl. Cut in the butter and shortening with a pastry blender until the mixture resembles coarse meal. Sprinkle the ice water, one tablespoon at a time, over the mixture, incorporating with a fork until the pastry is moist enough to hold together.

Divide the dough in half; shape each half into a disk and wrap in plastic. Refrigerate for at least two hours or overnight.

Preheat the oven to 400 degrees.

Roll one crust out to a 12-inch circle. Gently transfer to a 9-inch pie plate.

**FILLING:** In a medium saucepan, combine 3/4 cup of sugar, the tapioca, cornstarch and salt. Whisk to blend. Add the cranberry juice and stir until smooth.

Cook, stirring, for 5 minutes, until thickened and bubbly. Remove from heat and stir in cherries and raspberries.

Roll out the remaining crust to a 12-inch circle. With a pastry cutter or pizza wheel, cut into 1-inch strips. transfer the pie filling into the pastry-lined pie plate.

Weave the pastry strips into a lattice, alternating strips over and under each other. Fold the edges under and crimp together. Brush the pastry with the egg yolk-water mixture, then sprinkle with the remaining two teaspoons of sugar.

Bake at 400 degrees for 15 minutes.

Reduce oven heat to 375 degrees and bake an additional 45 minutes, covering the pie edge with foil if browning too quickly.

Cool at least one hour before serving.

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Per Serving (excluding unknown items): 2216 Calories; 54g Fat (22.0% calories from fat); 36g Protein; 396g Carbohydrate; 9g Dietary Fiber; 337mg Cholesterol; 3152mg Sodium. Exchanges: 16 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 10 Fat; 10 Other Carbohydrates.