



Cranberry Cherry Pie

3/4 cup sugar
2 tablespoons cornstarch
1 can (21 ounces) cherry pie filling
2 cups cranberries
Pastry for double-crust pie (9 inches)
Milk and additional sugar

DIRECTIONS:

In a bowl, combine sugar and cornstarch. Stir in pie filling and cranberries.

Line a 9-in. pie plate with bottom pastry; trim to 1 in. beyond edge of plate. Pour filling into crust.

Roll out remaining pastry to fit top of pie. Cut slits in pastry or cut out stars with a star-shaped cookie cutter. Place pastry over filling; trim, seal and flute edges. Arrange star cutouts on pastry.

Brush with milk and sprinkle with sugar. Cover edges loosely with foil. Bake at 375 degrees F for 55-60 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.