



Quick & Easy Peach and Cherry Pie

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Ever have the urge for a specific fruit pie when the fruit is out of season? Using frozen fruit is quick, easy, and just as delicious. Add a frozen pie crust, and it's even easier and quicker.

Crust

9" deep dish frozen piecrust

Filling

3/4 cup sugar (brown, white, or a combination)

1/2 cup all-purpose flour

16 oz. bag frozen peach slices, defrosted

1 cup dried cherries

juice of 1 lemon

Topping

3/4 cup brown sugar

1/2 cup all-purpose flour

1/2 cup chopped dry roasted pecans

1/4 teaspoon salt

1 stick butter

Pre-heat oven to 425 degrees F.

Soak cherries in water to plump, then drain.

For fruit mixture, combine sugar, flour, peaches, cherries, and lemon juice. Spoon into the crust.

To make streusel topping, combine brown sugar, flour, and pecan pieces in food processor. Cut butter into small pieces. Add to food processor. Pulse until crumbly. Sprinkle the topping over the filling.

Place the pie on a parchment-lined baking sheet. Bake 20 minutes. Reduce the heat to 350°F. Place a sheet of foil over pie and continue baking another 30 minutes.

Place on wire rack and cool completely before slicing. Serve with a scoop of vanilla ice cream.