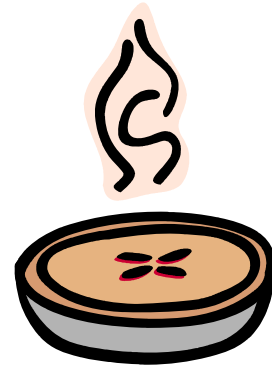


Cherry Berry Pie



- Serves 8 1/8 Pie Per Serving

Ingredients:

- 1 cup canned, unsweetened cherries, drained, juice reserved
- 1 cup unsweetened raspberries, drained, juice reserved
- ¾ cup of the reserved cherry and raspberry juices (if necessary add water to make ¾ cup)
- ¾ cup sugar
- 1 tablespoon cornstarch
- ¼ teaspoon almond extract
- Pastry for 2-crust pie, unbaked

Directions:

In a small saucepan, combine juices, sugar, and cornstarch. Cook over low heat until thick and clear, stirring often. Add cherries, raspberries, and almond extract. Pour into pie shell. Cover with other pie shell and seal edges. Make small slits in top crust to allow steam to escape. Bake at 450 °F for 15 minutes. Reduce heat to 375 F and continue baking for 25-30 minutes or until crust is golden brown.

Analysis		Renal & Renal Diabetic Exchanges	
Calories 343	Sodium 120 mg	2 Starch	
Carbohydrates 46 grams	Potassium 102 mg	1 Low Potassium Fruit	
Protein 4 grams	Phosphorus 36 mg	3 Fat	
Fat 16 gram			