

Cranberry Peach Pie

Ingredients

1 29 oz can peach slices
3 cups fresh cranberries
1 1/2 cups sugar
3 Tbsp cornstarch
1/4 cup toasted almonds
Pastry for a two crust pie

Directions

Drain peaches reserving 1 cup syrup. Chop peaches; set aside. In a saucepan, combine cranberries and peach syrup. Cook until cranberries' skins pop. Combine sugar and cornstarch. Add to hot cranberries. Cook quickly; stir constantly until thickened. Remove from heat and stir in peaches and almonds. Pour into pastry. Top with remaining crust in a lattice style. Bake at 400 degrees for 35—40 minutes.



Servers at the Eck could fix you up with everything from a fish dinner to a slice of home-made pie.

Submitted by: Eileen Lucietto



"I found this recipe in a magazine about 40 years ago when I was newly married. I haven't made the pie in a long time, but recently I was telling a friend about it and how festive it looked and how delicious it tastes. She asked me for the recipe, but I couldn't find it in my collection. We both tried the internet, and there it was!"