

Cherry Berry Pie

1 can (16 oz) pitted red cherries

1 pkg (10 oz) red rasp.

$\frac{3}{4}$ c sugar

3 T. cornstarch

3 T. margarine

$\frac{1}{4}$ tsp almond ex

$\frac{1}{4}$ tsp red food coloring

Drain cherries & RB. reserve $1\frac{1}{4}$ c juice

In a saucepan combine sugar & cornstarch, gradually stir in juice.

Cook & stir over med heat till boil.

Cook & stir 2 min longer. Stir in butter, extract & coloring. Gently fold in fruit.

Bake @ 375 for 45 min