



Blueberry Peach Pie

By: Dorothy Zehnder

12 ounces (1 1/2 cups) sliced peaches
11 ounces (1 7/8 cups) blueberries (washed and drained)
1 teaspoon lemon juice
2/3 cup white sugar
1/2 cup brown sugar, packed
2 Tablespoons tapioca
1 Tablespoon flour
1 teaspoon cinnamon
2 Tablespoons butter or margarine
2 prepared pie crusts, unbaked (top and bottom)
1/2 teaspoon milk
1/8 teaspoon sugar

Toss lemon juice over peaches. Mix sugars, tapioca, flour and cinnamon together; mix into fruits. Pour fruit mixture into a prepared, unbaked pie crust and dot with butter. Lay top crust over pie filling; fold and scallop edges; brush with a small amount of milk and sprinkle with sugar. Bake in a preheated 375°F oven for 55 minutes or until golden brown and peaches are soft. Makes 1 pie.