



LATTICE-TOP CRANBERRY PIE

Pastry for 2 crust 9 inch pie
4 cups coarsely chopped cranberries
1/2 cup raisins
1 cup pack brown sugar
1/4 cup granulated sugar
2 Tbs quick-cooking tapioca
2 Tbs lemon juice
1 tsp grated lemon rind
1/4 tsp almond extract
2 Tbs butter

On a piece of waxed paper, invert a 9 inch pie plate: draw around the plate to make a circle. Roll out half of the pastry to 1/8 inch thickness; cut into sixteen 1/2 inch wide strips.

On waxed paper, weave strips together, 8 crosswise, 8 lengthwise, trimming to fit the circle. Place paper with pastry flat in freezer while preparing rest of pie. Roll out remaining pastry; line pie plate, pressing rim of pastry onto edges of pie plate and trimming edges. Set aside.

In large bowl, combine cranberries, raisins, sugars, tapioca, lemon juice, rind and almond extract. Spoon into pie shell; dot with butter. Moisten rim of pie shell with water; slide lattice pastry on top of pie, pressing lattice onto rim of bottom pastry shell to seal edges.

Bake in 425F oven 10 minutes. Reduce heat to 375F and bake 30-40 minutes or until filling is bubbly and pastry is golden brown. Let cool on wire rack. Serve warm or cold with vanilla ice cream.