

# Cranberry Cherry Pie

## with Apples, Pears, and Black Grapes

A tart and sweet combination of fresh cranberries, tart cherries, apples, pears, and black grapes, enhanced by the flavors of cranberry tea.

**PREP TIME:** 20 minutes

1 pkg refrigerated pie crust  
2 C fresh cranberries  
2 C fresh tart cherries, pitted  
1 lg apple, peeled, cored, and sliced  
1 lg pear, peeled, cored, and sliced  
1 C black grapes, halved

**COOK TIME:** 50-55 minutes

1 C granulated sugar  
1/4 C cornstarch  
1/2 C cranberry tea, brewed and cooled  
1 t lemon zest  
1 T lemon juice  
1/2 t ground cinnamon

**PREHEAT THE OVEN** to 375°F. Roll out the pie crust and fit it into a 9-inch pie dish.

**IN A LARGE BOWL**, combine the cranberries, cherries, apple, pear, grapes, sugar, cornstarch, brewed tea, lemon zest, lemon juice, and cinnamon.

**POUR THE FILLING** into the prepared pie crust.

**BAKE FOR 50-55 MINUTES**, or until the filling is bubbly and the crust is golden brown.

**ALLOW THE PIE** to cool completely before serving.