

# PieADay.com

## Raspberry Cherry Pie

### Ingredients:

Double Crust Deep Dish  
3 cups pitted cherries  
3 cups raspberries  
1 cup sugar  
1 tbsp fresh lemon juice  
Zest of 1 orange  
2 1/2 tbsp cornstarch

### Directions

Preheat your oven to 400°F and begin by pitting your cherries. Put your cherries and raspberries into a bowl. Mix in 3/4 cup of sugar being careful not to smash your raspberries. Add your lemon juice and your orange zest. Combine your remaining sugar with your cornstarch and add to your fruit. Mix everything together well, once again being careful not to smash your raspberries. Empty your filling into your pie crust. Cover with your top crust, vent, and glaze with milk and sugar. Place in your oven for 30 minutes. After 30 minutes reduce the temperature to 375°F, rotate your pie 180 degrees, and bake for another 30 minutes. After an hour of baking remove your pie from your oven and allow to cool for at least 2 hours.