Frosted Cherry Blackberry Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Pie crust dough for double crust
1 can (21 oz) cherry pie filling
2 cups blackberries
3 tablespoons cornstarch
1/2 cup powdered sugar
1 tablespoon light corn syrup
3-4 teaspoons water
1/4 cup sliced almonds

Instructions

Heat oven to 400°F. Roll out pie crusts as directed on box for Two-Crust Pie, using 9-inch pie plate. In large bowl, mix filling ingredients. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust. After 15-20 min of baking, cover crust edge with strips of foil to prevent excessive browning.

As soon as you pull the pie out of the oven, in a small bowl, mix powdered sugar, corn syrup and enough water until smooth and desired drizzling consistency. Top with almonds. Cool at least 1 hour before serving.