



# 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.

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