



## Delicious Desserts

(NAPSA)—On cool days, family and friends should give a warm welcome to fruit-inspired dishes made with Duncan Hines® Comstock® and Wilderness® pie fillings that are almost as easy to make as they are enjoyable to eat. For recipes, visit the [www.piefilling.com](http://www.piefilling.com).



### Apple Pie Rustica

- 1 refrigerated pie crust (half of a 15 oz. package, or pastry for one 9-inch single crust pie)
- 1 (21 oz.) can Duncan Hines® Comstock® or Wilderness® Apple Pie Filling
- 1 lemon
- 1 tablespoon butter or margarine, cut into small pieces
- 1 tablespoon sugar

1. Preheat oven to 425° F. Place pie crust on a rimless baking sheet lined with parchment paper. Dust a rolling pin and parchment paper with flour and roll pastry into a rough 13-inch circle.

2. Place pie filling in center of pastry, leaving a 2-inch border all around. Grate 1 teaspoon of lemon peel; squeeze 2 teaspoons of lemon juice from the lemon. Sprinkle both over pie filling. Scatter butter over top.

3. Fold pastry back over pie filling to make an uneven edge of 1½ inches, leaving center of pie filling exposed. Sprinkle sugar over pastry border. Bake 20 minutes until the filling is bubbly and the pastry is golden brown. Cool slightly. Serve with ice cream if desired.

### Dump Cake

- 1 (20 oz.) can crushed pineapple with juice, undrained
- 1 can (21 oz.) Duncan Hines® Comstock® or Wilderness® Cherry Pie Filling
- 1 pkg Duncan Hines® Moist Deluxe® Classic Yellow Cake Mix
- 1 cup chopped pecans or walnuts
- ½ cup (1 stick) butter or margarine

1. Preheat oven to 350° F. Grease a 13x9-inch pan.

2. Dump pineapple with juice into pan. Spread evenly. Dump in pie filling. Sprinkle cake mix evenly over cherry layer. Sprinkle pecans over cake mix. Dot with butter.

3. Bake 50 minutes or until top is lightly browned. Serve warm or at room temperature.

