

# Comforting Food

## Easy Pie Perfection

(NAPSA)—Spring brings flowers and warmer weather, and is a time when friends and families entertain. Serving homemade-tasting desserts doesn't have to mean hours of preparation. Make a bake-and-serve pie your own with easy toppings.



### Maple Glaze

**1 Mrs. Smith's baked Deep Dish Apple Pie**

**1½ cups maple syrup**

**1 cup water**

**2 tablespoons cornstarch**

**3 tablespoons pecans**

**Bake pie according to package directions. Mix syrup, water and cornstarch. Cook over low to medium heat. Stir constantly until thickened. Add pecans. Pour over slices of warm apple pie.**

### Citrus Glazed Peach Pie

**1 Mrs. Smith's baked Old-Fashioned Peach Pie**

**⅔ cup orange marmalade**

**3 tablespoons frozen orange juice concentrate, thawed**

**1½ tablespoons corn starch**

**2 teaspoons lemon juice**

**In a small saucepan, combine all ingredients. Cook and stir until thickened and bubbly. Pour over pie slices, chill and serve.**

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