

Any Time Can Be The Right Time For Cherries



When the weather turns crisp, here's a fun variation on traditional cherry pie—Cherry Crisp Pie.

(NAPSA)—Canned, frozen and dried tart cherries are a welcome ingredient in just about any pantry. This versatile, nutritious fruit can play a tasty role in a wide variety of meals.

For example, when the weather turns crisp, here is a fun variation on traditional cherry pie. It can be a great addition to family get-togethers, school gatherings, even for a fall picnic. It's quick and easy to prepare, and the ingredients are easy to have on hand.

Cherry Crisp Pie

- ¼ cup (½ stick) butter or margarine**
- ¾ cup quick-cooking or old-fashioned oats, uncooked**
- ½ cup all-purpose flour**
- ½ cup firmly packed light-brown sugar**
- ½ cup chopped pecans, if desired**
- ½ teaspoon ground cinnamon**
- 2 (21-ounce) cans cherry pie filling**

1 (9-ounce) prepared graham cracker crust (10-inch)

Melt butter in medium saucepan. Remove from heat and stir in oats, flour, brown sugar, pecans, if desired, and cinnamon. Spoon pie filling into crust. Sprinkle oats mixture over top. Place pie on a baking sheet.

Bake in a preheated 375-degree oven 40 to 45 minutes, or until topping is golden brown. Cool on wire rack, then refrigerate at least 4 hours before serving.

Makes 8 to 10 servings.

Cherry Crisp Pie is one of seven new cherry recipes developed by the Cherry Marketing Institute. All recipes are on easy-to-read recipe cards, so you can store them away to use again and again.

To order the free recipe cards, write to CMI: The Cherry People, P.O. Box 30285, Dept. New, Lansing, MI 48909-7785 or send an e-mail to assistant@usa.cherries.com and request new recipe cards.