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# Recipes

## Apricot Lattice Pie

**Yield:** 8 servings

Pastry for 2 crust (9-inch-pie)

6 cups pitted and halved Superfresh Growers apricots

1/2 to 3/4 cup sugar

1/4 cup flour

1/2 teaspoon ground cinnamon

1/8 teaspoon each salt and ground allspice

1 tablespoon butter or margarine

3 tablespoons powdered sugar

1 to 2 tablespoons lemon juice

Toss apricots with sugar, flour, cinnamon, salt and allspice; mix well. Turn mixture into pastry lined 9-inch pie plate, dot with butter. Roll out and cut remaining pastry into 3/4-inch wide strips. Weave over filling into lattice top. Tuck in edges, seal and flute. Microwave on High 10 to 12 minutes or until filling begins to bubble; rotate one-quarter turn after 5 minutes. Bake at 400°F 15 to 20 minutes or until top is golden. Mix powdered sugar and lemon juice until smooth. Brush top of pie with mixture.