



Cherry Tapioca Pie

Pastry for a two-crust pie
 3 tablespoons quick-cooking tapioca
 2 tablespoons cornstarch
 1/2 teaspoon cinnamon
 1/4 teaspoon salt
 1 1/4 cups sugar, plus additional for sprinkling the pie
 6 cups (2 pounds) fresh or frozen (not thawed) pitted sour cherries
 1 1/2 teaspoons pure vanilla extract
 Milk for brushing crust

1. Make the pastry dough following your favorite recipe. Do not overwork, or pastry will be tough. Divide dough with one half slightly larger, then form each piece into a ball and flatten each into a disk. Wrap each disk in plastic wrap and chill until firm, at least 1 hour.
2. Preheat oven to 425°F with rack in middle and put a large baking sheet on the rack.
3. Finely grind tapioca in grinder.
4. Whisk ground tapioca, cornstarch, cinnamon, salt, and sugar together, and then add cherries and vanilla extract. Toss well and let stand for 30 minutes.
5. Roll out larger piece of dough (keep remaining piece chilled) on a lightly floured surface with a lightly floured rolling pin into a 14-inch round. Fit into a 9-inch pie plate. Trim any excess dough to leave a 1/2-inch overhang. Chill shell while rolling out top crust.
6. Roll out remaining dough into a 12-inch round on a lightly floured surface with a lightly floured rolling pin.
7. Toss cherries well again, then add to shell and cover with top crust. Crimp decoratively and brush top crust with milk. Cut out

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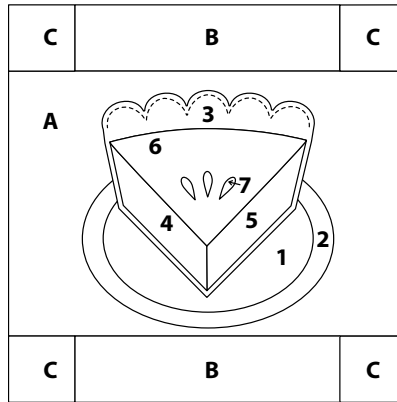


Figure 1

Finished Block Size: 9" square

Fabric Requirements and Cutting

Refer to Figure 1 for piece and appliqué identification.

Fabric	Piece	No. to Cut	Dimensions
Light Background: 7" x 10" strip	A	1	6 1/2" x 9 1/2"
Medium Print: 5" x 7" strip	B	2	2" x 6 1/2"
Corner squares: 4 1/2" square	C	4	2" square
Scraps for appliques*			

* See "Appliqué Preparation" below and Appliqué Color Key on page 2.

Block Piecing

All seam allowances are 1/4" wide. Refer to Figure 2.

1. Sew a 2" square (C) to each short end of each 2" x 6 1/2" background strip (B). Press the seam allowances toward the squares.
2. Sew the units from step 1 to opposite long edges of the background rectangle (A). Press as directed by the arrows. Figure 2.

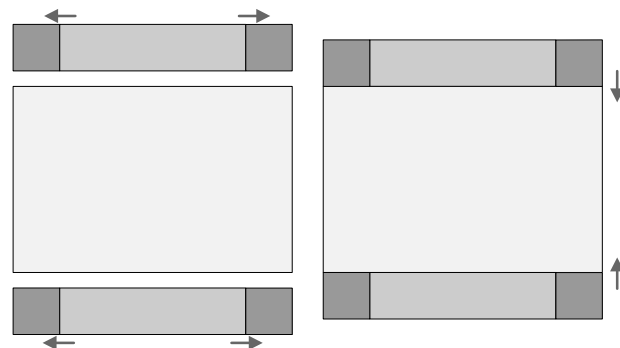
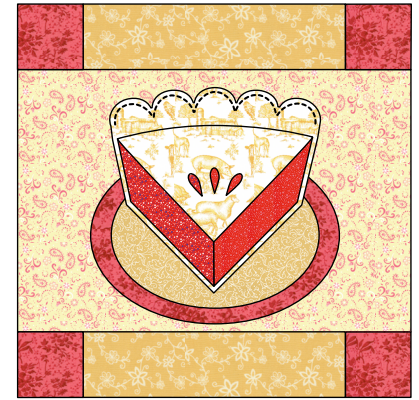


Figure 2





Appliqué

You will need a 9" x 12" piece of fusible web.

- Using the template below, trace each appliqué shape onto the paper side of the fusible web. **Note:** For Piece 1, trace the outermost solid line so that you will position Piece 2 on top of it. For Piece 3, trace the solid line for the crust edges and cut the piece in entirety so you can position the filling in the crust just as you would when making a real pie.
- Remove the protective paper and following the manufacturer's directions, fuse each piece to the wrong side of the appropriate color fabric for the pie recipe. See "Appliqué Color Key" to the left. Cut out on the drawn lines.
- Referring to the applique pattern below, arrange the pieces in numerical order, centering the appliqué in the background block. Fuse in place. Embellish with blanket or satin stitching around the outer edges of each appliqué if desired.
- "Garnish" the piece of pie with trims as desired (for chocolate curls, lemon peel, whipped cream, etc.).
- Embroider the stitching line on the pie crust by hand or machine as desired in a darker coordinating color—or wait until you are doing the quilting on your finished project and quilt along the line instead.

Appliqué Color Key

Fabric	Piece
Pie plate	1
Pie plate trim	2
Crust	3
Pie Filling	4 and 5
Pie top (filling color if a single-crust pie without topping; crust color if a 2-crust pie; or topping color; see recipe for ingredients)	6
Pie vents (same color as filling if there is a top crust)	7 (optional)

teardrop-shaped steam vents and sprinkle crust with sugar (1 tablespoon).

- Bake pie on preheated baking sheet 30 minutes, and then cover edge with a pie shield or foil and reduce the oven temperature to 375°F. Continue to bake until crust is deep golden and filling is bubbling in center for 50 minutes or longer as required.
- Transfer pie to a rack to cool slightly. Serve with warm with ice cream or whipped cream topping.

Appliqué Template

PRINTING INSTRUCTIONS

Be sure your printer is set up to print at 100% – not scaled or reduced to fit.

