



## Blueberry-Cherry Pull-Apart Pie

### INGREDIENTS

1 (15-oz.) pkg. Hy-Vee ready-to-bake 9-inch pie crusts, (2 ct.)

½ cup Hy-Vee canned blueberry pie filling or topping

½ cup Hy-Vee canned cherry pie filling or topping

¼ cup Hy-Vee powdered sugar

1 ½ tsp Hy-Vee 2% reduced-fat milk

### PREPARATION

- 1** Preheat oven to 450°. Line bottom of 8-inch springform pan with parchment paper; set aside. On lightly floured surface, roll out 1 pastry crust into a 12-inch round. Cut into 18 pastry rounds using 2¼-inch round cookie or biscuit cutter. Repeat rolling out remaining pastry crust and cutting into an additional 18 rounds.
- 2** Spoon blueberry pie filling in centers of half of rounds using about 1 teaspoon for each round. Repeat using cherry pie filling for remaining rounds.
- 3** Pinch edge up in four corners on each pastry round to form a side around pie filling while keeping the top open. Place filled pastry rounds, open tops up, in prepared pan, alternating between cherry and blueberry rounds.
- 4** Bake 25 to 30 minutes or until pie crust is lightly browned. Cool pie in pan on wire rack. To serve, remove side from springform pan; transfer pie to serving platter. For glaze, stir together powdered sugar and milk to make a drizzling consistency; drizzle over pull-apart pie.