

**A preview of one of the recipes from  
"Seven Sweets & Seven Sours"  
A Granny Hanny Amish Country Mystery.**

This is one of Hannah's quilt class favorite deserts from their fundraising "Seven Sweets & Seven Sours - Yummy for the Tummy" cookbook.

**Winter Seven Sweets Pie**

¼ cup chopped almonds  
1 cup fresh cranberries  
½ cup golden raisins  
½ cup chopped dried apricots  
¼ cup chopped dates  
¾ cup water  
1/3 cup orange juice  
2 teaspoons grated lemon peel, or 1/8 to ¼ teaspoon lemon oil  
1 cup plus 2 tablespoons granulated sugar  
½ teaspoon cinnamon  
¼ teaspoon allspice  
1 egg, well beaten  
¼ cup bread crumbs  
1 tablespoon butter, melted  
1 tablespoon sugar  
2 unbaked 9" pie crusts (dough for a double-crust 9" pie)

**INSTRUCTIONS**

Spread almonds in a pan and bake at 350° F for 10 minutes, or until golden brown. Set aside.

Spoon filling into crust. Sprinkle with almonds. Place top crust on pie and seal,\* fluting edges decoratively. Cut slit in top crust. Brush crust with melted butter, and sprinkle with sugar.

Bake pie on the lowest shelf of a preheated 425° F oven for 10 minutes, then reduce heat to 375° F and bake an additional 30 to 35 minutes, or until crust is golden brown and filling is bubbling. Remove from oven and cool completely on a wire rack. Serve warm or at room temperature, with ice cream, if desired.

**From the [BarbaraWorkinger.com](http://BarbaraWorkinger.com) website**