Clip-art craft
Pie Chart

FRUIT
LEMON JUICE
SUGAR
THICKENER
SEASONING
SALT
BUTTER

BAKE

APPLE

MIXED BERRY

CHERRY

PEACH

BLUEBERRY

3 lb. peeled, sliced
2T
¼ cup
3T flour
1T cinnamon
¼t nutmeg
⅛t
2T

4 cups
2T
1 cup
¼ cup instant tapioca powder
zest, 1 lemon
2T

2¼ lb, pitted, halved
¼ cup
2T instant tapioca powder
3T flour
½ cup
2T

4 lb, cubed ¾ inch
½ cup
¼ cinnamon
½ cup
2T

3 pints

425°
for 20 minutes
Reduce to 350°, cook
30-40 minutes more.

425°
for 20 minutes
Reduce to 350°, cook
30-40 minutes more.

400°
for 20 minutes
Reduce to 350°, cook
40-50 minutes more.

425°
for 20 minutes
Reduce to 350°, cook
40-50 minutes more.

400°
for 20-25 minutes
Reduce to 350°, cook
35-45 minutes more.