

Quick & Easy

THE COSTCO WAY

Grape Pie

Makes 4 servings

Ingredients:

4 cups Grapeco Farms Red Candy Snap Grapes, halved (about 2 lbs)

$\frac{2}{3}$ cups sugar

$\frac{1}{2}$ tsp cinnamon

3 Tbsp cornstarch

1 tsp vanilla

2 Tbsp lemon juice

1 Tbsp lemon zest

2 Tbsp butter, cut into 1-inch pieces

2 9-inch pie dough rounds

Instructions:

Preheat oven to 425 F. In a large saucepan, combine grapes, sugar and cinnamon. Let sit for 15 minutes. Add cornstarch, vanilla, lemon juice and lemon zest to grape mixture. Bring the grape mixture to a boil over medium-high. Cook and stir for 2 to 3 minutes, or until mixture thickens.

Line a 9-inch pie tin with one of the dough rounds. Pour grape mixture into dough round. Dot with butter. Place remaining dough round on top of filling. Press down on edges to seal. Create a flute edge by pinching dough with your thumb and index finger. Cut 3 to 4 slits on top of the dough round. Cover loosely with foil. Bake pie for 20 minutes. Reduce to 350 F. Remove foil and bake for 30 to 35 minutes, or until crust is golden brown. Cool pie before serving.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

