

**NO SUGAR ADDED PEACH PIE**  
**Lou DeVaughn**

1 box pie crust in refrigerator case at store  
1 9 inch deep dish pie plate  
1 box Minute Brand Tapioca  
Lemon juice  
Splenda

Follow directions on the tapioca box for making the peach pie. Substitute Splenda for the sugar called for—equal amount. Seal and flute the top and bottom crust to keep in the juice. For a golden crust, beat one egg and brush it on the crust before baking. Check often near the end of bake time—it will get dark brown very quickly.