

Cherry Pie

INGREDIENTS

Pastry for 2 crust pie
Line 9" pie pan with 1 pastry
Cut 2nd pastry for lattice woven crust

Filling:

4=5 cups tart cherries, pitted
1 c. sugar (use more or less, as desired)
5 Tablespoons flour
1/2 teas. cinnamon
4 drops almond extract

DIRECTIONS

Mix together filling ingredients, pour into pastry lined pie pan. Cover with lattice crust. Bake 10 minutes at 425 degrees; reduce heat to 350 degrees and continue baking approximately 50 minutes until filling is bubbly and crust is nicely browned. If crust is browning too quickly, cover with foil until pie is done. Cool.



 **APPLACRES**

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