

CHERRY PIE

OVEN 425

8 inch pie, double crust—right amount to use for a purchased frozen pie crust

1-16 ounce can tart or sour pie cherries.

½ cup sugar

3 tablespoons cornstarch

¼ teaspoon salt

½ cup cherry juice

2 to 3 drops almond extract

2 drops red food coloring, optional

1-tablespoon butter, cut up

9 inch double pie crust

Amount to use for home pie pans.

2 –6ounce cans tart or sour pie cherries.

1 cup sugar

¼ cup cornstarch

½ teaspoon salt

1 cup cherry juice

1/8 teaspoon almond extract

and/or lemon juice

2 drops red food coloring, optional

2 tablespoons butter or margarine

Drain cherries, measure cherry liquid and add cornstarch to dissolve

In a saucepan, add sugar and salt. Gradually add cherry juice. Cook, stirring constantly until thick and clear. Remove from heat. Add almond extract, cherries, food coloring and butter. Stir and pour into unbaked pie shell.

Make a lattice cover for top or a large hole in center. Bake at 425 for 10 minutes; reduce heat to 375 for 25 to 30 minutes.