

Cherry Pie

Makes one 9" two-crust pie



Ingredients

PASTRY

- 2 cups of flour
- 1 tsp. salt
- ½ cup of butter (plus 1 tablespoon)
- ½ cup of shortening (plus 1 tablespoon)
- 4-5 tbsp. cold water

PIE FILLING

- ¾ cup of sugar
- ½ cup of flour
- 8 cups of cherries pitted
- ¼ tsp of almond extract
- 2 tbsp. of butter

Directions

Preheat oven to 425°

Pastry

Place flour and salt into a medium mixing bowl or into the food processor. Cut in shortening and butter and work with a fork or pastry cutter until mixture is like coarse corn meal. (If using a food processor use the "S" blade) Sprinkle in cold water, 1 tablespoon at a time, mixing until all flour is moistened and forms a ball. Slightly chill until ready to roll out the pie crust

Assemble Pie

In a large mixing bowl, stir together sugar and flour. Mix well with cherries. Roll pastry out on a cutting board that is dusted with flour and sugar. Place bottom crust in 9" pie plate. Add cherry mixture. Sprinkle with almond extract and dot with butter. Moisten the outer edge of bottom crust with cold water, so that the top crust will adhere.

Bake

Cover pie with top crust, crimping edges and adding slits to allow for steam to escape. Sprinkle sugar lightly on top of crust before baking. Cut a piece of aluminum foil, about 3" wide, and cover the edge of the pie to prevent excessive browning. (Remove foil during last 15 minutes of baking) Allow to cool until it is lukewarm before serving (approx. 3 hours).

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Nutrients (approximately)

545 Calories per 1/6 of pie,

Fat 15.2g, Saturated Fat 8.6g, Cholesterol 35.6mg, Sodium 484mg,

Carbohydrates 101.4g, Fiber 5.3g, Sugars 55gm, Protein 6.5g