

CHERRY PIE From the kitchen of
Mary Cornelia Martin Hembel

Preheat: 450° for 15 minutes, then 350° until crust is golden

INGREDIENTS

1 can pie cherries (pitted tart cherries)
1 cup sugar
½ cup flour
1/4 tsp salt
2-3 tablespoons butter
1/4 tsp almond flavoring

INSTRUCTIONS

Line pie plate with pastry; prepare top pastry.
Blend sugar, flour & salt. Sprinkle half of this
mixture on bottom pastry. Add almond
flavoring to can of cherries. Pour cherries into
pastry shell. Add rest of sugar mixture. Dot
well with butter. Place top pastry & flute
edges.

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