

## **Cherry Pie**

### ***Pastry for a 9" two-crust pie***

- 2 cups flour
- 1 teaspoon salt
- 1/3 cup plus 1 tablespoon butter
- 1/3 cup plus 1 tablespoon shortening
- 4-5 tablespoons cold water

### ***Preparation- Pastry***

Preheat oven to 425 degrees. 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.

### ***Pie Filling***

- 3/4 to 1-1/4 cups sugar, depending on sweetness of cherries and personal preference.
- 1/3 cup flour
- 8 cups pitted cherries (about 1.5kg.)
- 1/4 teaspoon almond extract
- 2 tablepoons butter

### ***Preparation- Pie Filling***

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. 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.) Bake at 35-45 minutes or until crust is brown and juices are bubbly. Allow to cool until it is lukewarm before serving.