

Cherry Pie - Classic Label Recipe

Ingredients

1/2 - 3/4 cup sugar*
2 cans Oregon Red Tart Cherries
3 tablespoons cornstarch
1/4 teaspoon almond extract (optional)
1 tablespoon butter or margarine
2 crusts for a 9-inch pie

Instructions

1. Preheat oven to 400 degrees F.
2. Drain the cherries and reserve the juice from only one can.
3. In a saucepan, stir the cherry juice into the combined mixture of the cornstarch and sugar. Cook over medium heat, stirring constantly until thickened.
4. Remove from heat. Gently stir in cherries and almond extract.
5. Pour filling into pastry lined pie pan. Dot with butter or margarine. Adjust crust, seal and vent.
6. Bake 30-40 minutes or until crust browns and filling begins to bubble. If necessary, cover edges with aluminum foil during last 15 minutes to prevent over-browning. Cool pie several hours to allow filling to thicken before slicing.

Makes 8 servings.

*Sugar may be increased to taste.