

William & Greg Family Recipes

Cherry Pie

Shirley Sue Smith Syrone

Pie Filling:

- 1 C. Sugar
- 1 Tbsp. Butter
- 3 C. drained Cherries
- ½ C. Cherry Juice
- ¼ C. Flour
- ¼ tsp. Salt
- Unbaked Pie Crust for double crust



Pie Crust:

- 2 C. All Purpose Flour
- 2 Tbsp. Sugar
- ½ C. Water
- 1 C. Crisco
- 1 tsp. Salt

Pie Crust:

Mix dry ingredients. Cut in Crisco, add water, mix and roll out. 3 single crusts or a double crust pie.

Pie Filling:

Combine sugar, flour, juice, butter, and salt. Cook and stir, over medium heat until thick, cook 1 minute longer. Then cool. Place cherries in a 9" unbaked pie shell. Pour cooked mixture over the cherries. Top with crust and bake for 10 minutes at 450°, then reduce heat to 350° and bake for 45 minutes longer.