

## Try This Recipe That Won a National Cherry Pie Baking Contest

### FILLING

- 2 cups canned tart red cherries.
- 1 cup cherry juice.
- 1 cup sugar.
- $\frac{1}{4}$  teaspoon salt.
- 3 tablespoons flour.
- $\frac{1}{4}$  teaspoon red food coloring.
- $\frac{1}{8}$  teaspoon almond extract.
- 1 tablespoon butter.

Mix thoroughly in a saucepan the sugar, salt and flour. Add cherry juice, red coloring and almond extract; stir until well blended. Carefully mix the cherries into the mixture. Let stand while making pastry.

### CRUST

- 2 cups sifted flour.
- 1 teaspoon salt.
- 1 tablespoon sugar.
- $\frac{2}{3}$  cup shortening.
- About  $\frac{1}{3}$  cup cold milk.
- 1 tablespoon melted butter.

Sift into a mixing bowl the flour, salt and sugar. Add shortening. Cut it into the flour with a pastry blender until the mixture is in even bits no larger than peas. Sprinkle milk, one tablespoon at a time, on a small area of the flour mixture.

Toss the mixture lightly with a fork after each spoonful of milk is added. Continue this procedure, adding only enough milk to make the pastry mixture moist enough to form a ball when patted lightly together.

Roll out half of dough with quick, light strokes. Fit into pie pan. Trim off surplus pastry. Brush this crust with melted butter. Roll out the other ball of dough for top of pie. Put cherry filling into the pastry lined pan and dot with a tablespoon of butter.

Place top pastry on pie. Trim and tuck in top edge. Bake on top rack of oven at 450 degrees Fahrenheit for five minutes, then place on bottom rack and reduce heat to 375 degrees. Bake thirty-five minutes longer.