

CHERRY PIE FILLING*

“Recipe by I. St. Sauver”

Ingredients (makes 6 pints)

6 pounds pitted sour cherries
3 cups sugar
½ cup cornstarch or tapioca
1 teaspoon almond extract
¼ teaspoon red food color

Directions

- Sweet dark cherries may be used for sour cherries
- Combine cherries and 2 cups sugar in 8 quart pot
- Let stand 15 minutes until juices flow
- Using candy thermometer cook until 212 F.
- In small bowl combine remaining 1 cup sugar and cornstarch or tapioca
- Stir into cherry mixture
- Add food color and extract
- Put over heat and stir again until 212 F.
- Ladle into hot sterilized jars and seal
- May be processed for 10 min. in hot water bath

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