

## **FRESH SWEET CHERRY PIE\***

“Recipe by M. Anderson”

### **Ingredients (serves 6 )**

3 cups pitted sweet cherries  
1 cup sugar  
3 tablespoon cornstarch  
1 dash of salt  
1 tablespoon lemon juice  
8 inch baked pie shell

### **Directions**

- Combine pitted cherries and sugar. Let stand for about 30 minutes
- Drain juice and add water to make 1 ½ cups.
- In small pan combine cornstarch and salt, gradually add liquid.
- Over medium heat cook and stir until mixture is clear and thick.
- Add lemon juice and cool to room temperature
- Fold in cherries and fill baked pie shell.
- Refrigerate for several hours.
- Serve with whipped cream or topping

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