

Cooper Wiens  
Happy Hustlers Elkhart County  
Baked Foods: Level D  
Grade 11  
Betty Crocker's Cook Book

### **Cherry Pie**

#### **Double Crust**

2 c. flour  
1 t. salt  
2/3 c. shortening  
4-6 T. ice water

#### **Filling**

1 1/3 c. sugar  
1/3 c. flour  
2 cans (1 lb. each) pitted red tart cherries, drained  
¼ t. almond extract  
2 T. butter  
5 drops red food coloring

To make crust, obtain medium bowl and mix flour and salt. With a pastry blender, cut the shortening into the flour mixture. Blend with a fork as you gradually add water until the dough is moist enough to form a ball. Place 2/3 of the dough on a floured board and roll into a circle 1/8" thick and at least 2" larger than the inverted pie pan. Fold dough in quarters. Place in an 8" pie pan, unfold and fit into pan. Trim off dough around outside of the pan. Flute the edges of the crust. Set aside.

For the filling, stir together sugar and flour; mix with cherries. Turn into pastry-lined pie pan; sprinkle with almond extract and dot with butter. Roll the remainder of the crust dough into a circle, 1/8" thick. Place pie pan on rolled crust and cut a circle around the bottom of the pan. Cut slits in the circle cut out. Place the circle on the top of the pie filling and seal. Cover the outside crust with foil to prevent excess browning. Bake in a 425 F. preheated oven for 35-45 minutes or until crust is brown and juice begins to bubble through the slits. Remove from the oven and place on a cooling rack.