

Cherry Pie

As a child, Gigi enjoyed eating cherry pies that her grandmother would make, and now she enjoys making it for her grandchildren, especially Samuel. She doesn't like desserts too sweet, so she makes sure to get tart cherries, but you can use any cherry you have available.

Ingredients

- 2 cans of tart cherries in water
- 1 cup sugar
- 3 tablespoons flour
- 3 tablespoons butter, plus extra
- ¼ teaspoon almond extract
- 2 pie crusts



Instructions

- ❖ Drain the cherries.
- ❖ In a pot, add cherries, sugar, flour, and butter.
- ❖ Bring this mixture to a boil, then add the almond extract.
- ❖ Pour the pie filling into a prepared pie shell.
- ❖ Use the remaining pie dough for the top of the pie. (As you can see, Gigi did a basketweave, but you can simply cut slits.)
- ❖ Bake at 325 degrees Fahrenheit for about 60 minutes.
- ❖ Halfway through baking, brush the top pie crust with butter mixed with a few pinches of sugar.


Nana's Kitchen!
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8