

Cherry Pie

TWO-CRUST PIE:

2 c. flour

1 tsp. salt

$\frac{2}{3}$ c. lard

$\frac{1}{4}$ c. ice water

FILLING:

3 - 4 c. cherries, fresh, frozen and thawed or canned, drained

1 T. cornstarch (or 1 T. tapioca)

$\frac{1}{2}$ c. sugar

Sift flour and salt together. With pastry blender, or two knives used scissor fashion, cut lard into flour mixture until mixture resembles coarse crumbs the size of peas. Add ice water; just enough to mix. (Too much working results in a tough pastry.) Divide dough into two parts, about $\frac{2}{3}$ for the bottom crust and remainder for the top crust. Lightly flour counter and rolling pin. Roll out $\frac{2}{3}$ of the dough for bottom crust, approximately $\frac{1}{8}$ inch thick, and place in pie pan, allowing for a 1-inch overhang. Fill the pie shell with the cherries. Mix cornstarch and sugar and sprinkle over the fruit.

Roll out remaining third of the dough for the top crust, again allowing for a 1-inch overhang and place on top of the pie. (Decorative vent holes and designs can be cut before placing on pie.) Pinch edges to seal and then trim excess dough from around the pie pan edge. Crimp to finish. Bake at 350° for 40 - 50 minutes or until golden brown.

*Baking option: Preheat oven to 425° and bake for 20 minutes then lower temperature to 375° and bake for 30 - 40 minutes.