

## **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

(Download PDF file to save or print)