

# SOUR CREAM CHERRY PIE

RECIPE BY JAKE F.

*A visually stunning pie to  
compliment your holiday meals.*

## • INGREDIENTS •

- 3 cups pitted frozen tart cherries, thawed, drained and patted dry
- 1 unbaked pastry shell (9 inches)
- 1 tablespoon butter
- 1-3/4 cups sugar + extra 2 tablespoons, divided
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 2 eggs, lightly beaten
- 1 cup (8 ounces) sour cream
- 1 tablespoon lemon juice

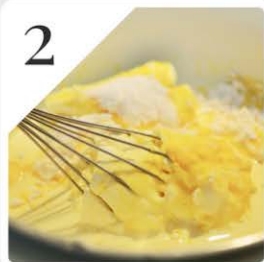
## • PROCEDURES •

1



Cut cherries in half, arrange evenly in pastry shell with pitted end turned up to the top. Dot with butter.

2



In a large bowl, combine 1-3/4 cups sugar, flour and salt. Stir in the eggs, sour cream and lemon juice. Spread evenly over the cherries. Sprinkle with remaining sugar.

3



Preheat the oven to 400 degrees F. Bake for 10 minutes. Reduce heat to 350 degrees F. Bake for 30 minutes longer or until topping is set.

4



Cool on wire rack for 1 hour. Refrigerate for 3-4 hours before cutting. Keep leftovers refrigerated.