



**Makes 6 to 8 Servings**

Use: Chantal® 9" Classic Pie Dish and  
Copper Fusion® 3 Qt. Saucepan with Lid



# Cherry Pie

**Recipe by Lori Koehler**

**Ingredients for Pie:**

2 cans tart (sour) pie cherries

1 1/3 cup sugar

1/3 cup flour

1/4 teaspoon salt

1/2 teaspoon almond extract

1 teaspoon lemon juice

1 to 2 tablespoons cinnamon

3 tablespoons margarine

Prepared pie crust

1 tablespoon flour

1 tablespoon sugar

**Preparation for Pie:**

Drain cherries, reserving juice. Combine juice, sugar, flour, and salt in medium saucepan. Heat, stirring constantly, until juice has thickened. Remove from heat and add remaining ingredients. Sprinkle prepared crust with 1 tablespoon flour and sugar. Pour in filling. You may opt to put on top crust or use a Streusel Topping. Bake at 350° for 35 to 45 minutes.



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## **Cherry Pie (cont.)**

**Recipe by Lori Koehler**

**Ingredients for Streusel Topping:**

½ cup brown sugar, packed  
½ cup butter or margarine  
1 cup flour

**Preparation for Streusel Topping:**

Mix all ingredients together until crumbly.  
Sprinkle over pie and bake.