

TOM'S ULTIMATE CHERRY PIE

by Singer Farm Naturals

COOKING TIME: 40 MINUTES - SERVES: 16

Ingredients:

- 2 lbs frozen Balaton cherries
- 2 lbs frozen Montmorency cherries
- 1/2 lb dried Balaton cherries
- 1/2 lb dried Montmorency cherries
- 6 oz dried UNSWEETENED Montmorency cherries
- 4 oz tart cherry juice concentrate
- ⅔ cup Therm-Flo thickener

1³/₄ cup honey

1 tsp almond extract

Directions:

Put frozen cherries and dried cherries in pot.

Heat slowly. Draw off 1 cup liquid to make thickener.

Add concentrate, extract and honey. Bring to boil slowly. Mix thickener with liquid and add to hot cherries.

At boiling point it will thicken, turn off heat, cool and pour into your pie crust.

Bake for 40 minutes at 350°, or until crust is done.