

Sweetheart Cherry Pie with Almond

Submitted by Anne Benson

Ingredients:

2 9-inch pie crusts

3 cans sour cherries

1 c. sugar

1 tsp. almond extract

1-1/2 T. quick cooking tapioca

Sliced almonds



Preheat oven to 375 F. Drain cherries retaining 1 cup of the liquid. Drink the leftover liquid. ;-)
Combine cherries, sugar, almond extract and tapioca and allow to sit for a few minutes while you prepare the pie plate. Sprinkle a few sliced almonds over the bottom of the plate and cover with one crust dough. Trim the edges of the dough to be about 2 inches over the edge. Cut second crust dough into strips to make the lattice. Stir and pour the cherry mixture into the bottom crust. Weave the dough strips onto the top of the pie. Trim the strips. Roll the edges of the dough together and pinch into a scallop. Fashion a heart out of pie dough and drop it on top. Sprinkle a few more sliced almonds over the top of the lattice. Sprinkle a bit of sugar over the whole thing. Bake for about 45 minutes or until crust is golden and filling is bubbling.