

# Grammy's Cherry Pie



Serves 8

1 ~ 2 crust pie pastry

6c cherry, frozen, unsweetened

1c sugar

2T tapioca, quick~cooking

1/2t almond extract

1/4t nutmeg

1T butter

3T milk

sugar and cinnamon, for crust garnish

Preheat oven to 375.

Combine cherries, granulated sugar, tapioca and almond extract in a large mixing bowl; mix well. It is not necessary to thaw cherries before using. Let cherry mixture stand at least 15 minutes.

Line a 9" pie pan with bottom pastry. Fill with cherry mixture. Sprinkle with nutmeg and dot with butter. Adjust top crust, cutting slits for steam to escape. Brush top pastry with milk and sprinkle with sugar and cinnamon. Place on foil lined cookie sheet.

Bake about 1 hour or until crust is golden brown and filling is bubbly. If necessary, cover edge of crust with aluminum foil to prevent overbrowning.

Prepare Ahead Tip

Keep refrigerated for up to 72 hours. Serve at room temperature.

**Debbie Spangler ~ Certified Personal Chef**

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