

## **TRADITIONAL CHERRY PIE with ICE CREAM**

From Talk About Good! cook book published by Junior League of Lafayette, LA  
Recipe makes one 9" pie to serve 8 guests

### **INGREDIENTS:**

1 Pillsbury Pie Crust (contains two layers, one for shell and one for crust)  
1 1/2 cup sugar  
1/2 cup cherry juice (drained from canned cherries)  
1 tsp almond extract  
3 tbsp of tapioca  
1/4 stick of butter  
A few drops of red food coloring  
2 cans red pitted tart cherries for a 9 inch pie

Half Gallon Blue Bell Vanilla Ice Cream

### **PREPARATION:**

Boil the sugar, cherry juice and tapioca for 7 minutes.

Then add butter, almond flavoring, food coloring.

After butter has melted, pour in the drained cherries and let set for a few minutes.

Grease or spray pie pan, then place one pie shell layer in the 9" pie pan and trim around the edges if necessary.

Pour filling into the pie shell, cover with pie crust layer and pinch edges together

Using small knife, cut 4 to 6 one inch longslits in the top crust

Bake at 450 degrees until brown then at 350 degrees for 45 minutes.

Serve hot/warm with ice cream on top