

Cherry Pie

Printed from Pie Recipes at <http://www.pierecipes.org/>

Ingredients:

1 nine-inch vanilla wafer pie crust.
4 cups of pitted cherries.
2 cups of whipped cream.
1 cup of white sugar.
2 tablespoons of cold water.
2 tablespoons of corn starch.
4 teaspoons of lemon juice.
¼ envelope of unflavored gelatin.
Whipped cream, to serve with.

Directions:

In a small bowl, soften the gelatin in the cold water. Set aside.

In a suitably sized saucepan, mash 2 cups (half) of the cherries with the white sugar. Next, add in cornstarch and lemon juice; stirring gently.

Cook over a medium heat, stirring until the mixture turns thick and transparent.

Remove from the heat and add the gelatin and stir.

Slice the other 2 cups of cherries into the crust, then pour the mixture over top.

Chill for 5-6 hours.

Serve with whipped cream.