

Cherry Pie

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Take a note from Grandma—enjoy fresh cherry pie liberally in the summer months!

Ingredients:

2 tablespoons cold water
¼ envelope unflavored gelatin
4 cups pitted cherries, divided
1 cup white sugar
2 tablespoons cornstarch
1 tablespoon fresh lemon juice
1 (9-inch) prepared vanilla wafer pie crust
2 cups whipped cream

Directions:

- 1) Combine water and gelatin in a small bowl; set aside.
- 2) Combine 2 cups cherries, sugar, cornstarch, and lemon juice in a medium pot over medium heat; bring to a boil, stirring. Cover and cook until mixture turns thick and transparent, about 5 minutes.
- 3) Remove mixture from heat; add gelatin mixture and stir.
- 4) Halve remaining 2 cups cherries; arrange evenly over bottom of pie crust. Pour warm cherry mixture over. Chill 5 to 6 hours, until set.
- 5) Top with whipped cream; serve cold.