

The Best Chocolate Chip Cookies

The Nestle Tollhouse Chocolate Chip Cookies (5 doz)

2 1/4 cups flour	1 tsp vanilla extract
1 tsp baking soda	2 eggs
1 tsp salt	12 oz (2 cups) Nestle Toll House semisweet morsels
1 cup butter, softened	1 cup chopped nuts
3/4 cup granulaed sugar	
3/4 cup brown sugar, packed	

In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter sugars and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture. Stir in morsels and nuts. Drop by teaspoon full onto ungreased cookie sheets. Bake at 375 F for 9 to 11 minutes.

Mrs. Fields Chocolate Chip Cookies (7 doz)

1 cup butter	2 1/2 cups of oatmeal **
1 cup sugar	1/2 tsp salt
1 cup brown sugar	1 tsp baking power
2 eggs	1 tsp baking soda
1 tsp vanilla	24 oz (4 cups) of chocolate chips
2 cups flour	1 8oz Hershey bar, grated
	3 cups nuts

** oatmeal must be put in small amounts into a blender until it turns to a powder. Measure first then blend.

Cream together butter and sugars. Add eggs and vanilla. In seperate bowl mix together flour, oatmeal, salt, baking powder and baking soda. Add to creamed mixture. Stir in chocloate chips, Hershey bar and nuts. Bake on ungreased cookie sheets at 375 F for 6 to 11 minutes.

Molasses Chocolate Chip Cookies

(4 doz)

2 1/2 cups flour, sifted	1 egg
1 tsp baking powder	1/4 cup molasses
1/2 tsp salt	1 tsp vanilla
3/4 cup butter	3 tbs milk
3/4 cup sugar	1 cup semi-sweet chocolate chips
3/4 cup brown sugar	1/2 cup walnuts

Sift flour with baking powder and salt. Set aside. Cream butter and sugars. Add egg and molasses. Stir vanilla into mild and add to butter mixture alternately with sifted ingredients. Add chocolate chips and nuts. Bake at 325 F for 10 to 12 minutes.

Whole Grain and Honey Chocolate Chip Cookies

(3 doz)

2 1/2 cups whole wheat flour	1/4 cup powdered milk
1 tsp baking soda	1 tsp vanilla
1 tsp salt	2 eggs
1 cup butter, softened	12 oz (2 cups) semi-sweet chocolate chips
2/3 cup honey	1/2 - 1 cup walnuts, finely chopped

Sift together flour, baking soda and salt and set aside. Beat the butter, honey, powdered milk and vanilla until creamy. Add eggs. Add sifted ingredients and blend well. Stir in chocolate chips and walnuts. Drop by teaspoonfuls onto *lightly greased* baking sheets. Bake at 375 F for 10 to 12 minutes.

Joyous Chocolate Chip Cookies

(4 doz)

3 cups flour	1 cup brown sugar, packed
1 tsp baking soda	1 tsp vanilla
1 tsp salt	2 eggs
1/2 cup butter	1 tbls milk
1/4 cup shortening	3 tbls dark corn syrup
1/2 cup sugar	12 oz (2 cups) chocolate chips
	1/2 cup pecans

Sift together flour, soda and salt and set aside. Cream butter and shortening together. Gradually add sugars. Mix together vanilla, eggs, milk and corn syrup and add to creamed mixture. Add dry ingredients. Bake at 350 F for 7 to 10 minutes.

Spicy, Frosty Chocolate Chip Cookies

(3 doz)

2 cups flour	1 1/2 cups brown sugar, packed
1 tsp baking soda	1 egg
2 tsp cinnamon	1 1/2 tsp vanilla
1 tsp ground ginger	12 oz (2 cups) chocolate chips
1/4 tsp salt	1 cup pecans or walnuts
1 cup butter	2 cups confectioner's sugar

Sift together flour, baking soda, 1 1/2 tsp cinnamon, ginger and salt. Set aside. Cream butter and add brown sugar, egg and vanilla. Beat well. Add sifted ingredients to butter mixture. Stir in chocolate chips and nuts. Refrigerate overnight.

Form balls with 1 tablespoon of dough. Mix 1/2 teaspoon cinnamon with powdered sugar. Roll balls in mixture. Bake 350 F for 15 minutes.

Peanut Butter and Oatmeal Chocolate Chip Cookies

(5 - 6 doz)

3 cups flour	1 1/2 cups margarine
3 tsp baking soda	1 1/2 cups peanut butter
1 1/2 tsp salt	1 1/2 tsp vanilla
1 1/2 cups quick cooking, rolled oats	3 eggs
1 1/2 cups sugar	12 oz chocolate chips
1 1/2 cups brown sugar, packed	1 cup chopped nuts

Sift flour, baking soda and salt. Stir in rolled oats and set aside. Cream together sugars, margarine and peanut butter. Add vanilla and eggs and beat well. Add sifted ingredients and mix well. Add chips and nuts. Chill 2 hours.

Bake 375 F 10 to 12 minutes

Sour Cream Chocolate Chip Cookies

(4 doz)

2 cups flour	2 eggs
1 tsp baking soda	2 tsp vanilla extract
1 tsp salt	1/3 cup sour cream
1 cup butter or margarine, softened	1 cup chopped nuts
1 cup sugar	12 oz (2 cups) chocolate chips
1/2 cup brown sugar, packed	

Sift together the flour, baking soda and salt and set aside. Combine butter, sugars, eggs and vanilla and beat until creamy. Add sifted ingredients and blend well. Add nuts and chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 F for 8 to 10 minutes.

"Pudding in the mix" Chocolate Chip Cookies (6 doz)

2 1/4 cups flour	1 tsp vanilla
1 tsp baking soda	1 package (4-serving size) instant vanilla pudding
1 cup butter, softened	2 eggs
1/4 cup sugar	2 4 oz bars sweet baking chocolate broken into small pieces
3/4 cup light brown sugar, packed	

Mix flour with the baking soda and set aside. Combine butter, sugars, vanilla, and pudding mix in large mixing bowl and beat until smooth and creamy. Beat in eggs. Gradually add dry ingredients. Gently stir in broken chocolate pieces. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 350 F for 15 to 20 minutes.

Chocolate - Chocolate Chip Cookies (3 doz)

1 3/4 cups flour	1 egg
1/4 tsp baking soda	1/3 cup unsweetened cocoa
1 cup butter or margarine, softened	2 tbs milk
1 tsp vanilla	1 cup chopped pecans or walnuts
1 cup sugar	6 oz (1 cup) chocolate chips
1/2 cup dark brown sugar, packed	

Combine flour and baking soda and set aside. Cream butter, vanilla and sugars until fluffy. Beat in egg. At low speed beat in cocoa, then milk. With a wooden spoon mix in dry ingredients just until blended. Stir in nuts and chocolate chips. Drop by rounded teaspoonfuls onto nonstick or foil-lined baking sheets. Bake at 350 F for 12 to 13 minutes. Allow to cool slightly before removing from baking sheets.

Apricot Chocolate Chip Cookies

(3 1/2 doz)

1 1/2 cups flour	1 egg, beaten
1/4 tsp baking soda	1 tsp vanilla
1/4 tsp salt	6 oz dried apricots
1/3 cup plus 3 tbs margarine	1/2 cup walnuts
1 cup brown sugar, packed	6 oz (1 cup) chocolate chips

Sift together flour, baking soda and salt and set aside. Cream margarine. Add sugar and mix thoroughly. Add egg and vanilla; blend well. Add sifted ingredients. Cut apricots into pieces with scissors and add to batter along with the nuts and chocolate chips. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 F for about 10 minutes. Allow to cool partially before removing from baking sheets.

Peanut Butter Chocolate Chip Cookies

(5 doz)

1/2 cup unsalted butter, softened	1 1/4 cups all purpose flour
1/2 cup packed dark brown sugar	1/2 tsp baking soda
1/4 cup light corn syrup	1/4 tsp baking powder
1/4 cup creamy peanut butter	1/2 tsp salt
1/2 tsp vanilla	1/2 cup semisweet chocolate chips
1 egg	

Cream butter until fluffy. One at a time gradually beat in the sugar, syrup, peanut butter, vanilla and egg. In separate bowl combine flour, baking soda, powder and salt. Stirring vigorously, add the dry ingredients to form a stiff batter. Fold in chocolate chips.

Drop rounded teaspoonfuls of the batter on ungreased cookie sheet. Bake in 375 F oven until the cookies just begin to brown lightly around the edges, about 10 minutes.

Other Awesome Cookies

All Time Favorite Sugar Cookie

(6 doz)

2 eggs	4 cups flour
2 cups sugar	2 tsp baking powder
1 cup shortening	1 tsp baking soda
1 cup buttermilk	2 tsp cinnamon
(or 1 cup milk with 2 tbsl vinegar)	1 tsp nutmeg
2 tsp vanilla	1 tsp salt

Mix dry ingredients together and set aside. Mix other ingredients one at a time. Add dry ingredients to wet mixture. Bake at 375 F for 11 minutes.

Aunt Winnie's Sugar Cookie

(6 doz)

1 cup powdered sugar	1 tsp vanilla
1 cup white sugar	4 cups plus 4 tbsl flour
1 cup margarine	1 tsp salt
1 cup cooking oil	1 tsp baking soda
2 eggs	1 tsp cream of tarter

Sift together dry ingredients. Cream sugars and margarine. Add oil, eggs and vanilla. Add dry ingredients. Chill overnight.

Form balls the size of walnuts. Place on ungreased cookie sheet and stamp with sugar using a glass bottem greased with butter or margarine. Bake about 10 minutes in 350 F oven.

Peanut Butter Crisscross Cookies

(5 doz)

2 cups cold creamy unsalted peanut butter	2 tsp baking powder
2 cups all purpose flour	1 tsp vanilla extract
2 cups sugar	1 tsp salt
1/2 cup margarine	4 medium eggs

Cream together margarine and sugar. Add peanut butter and vanilla. Then mix in eggs until creamy. Add flour, baking powder and salt. Mixture will be stiff and crumbly. Scoop out rounded teaspoonful and roll into walnut sized ball. Place on cookie sheet. Use fork to give crisscross pattern and flatten cookies to about 1/2 inch thick. Bake in 375 F oven for 13 to 15 minutes.

Peanut Butter and Jam Cookies

(5 doz)

2 1/2 cups all purpose flour	1 cup sugar
1/2 tbs baking powder	1 cup packed brown sugar
1/4 tsp salt	2 eggs
1 cup creamy peanut butter	1 tsp vanilla
1 cup unsalted butter, softened	3/4 cup jam, at room temperature

Mix together flour, baking powder and salt. Set aside. In another mixing bowl, beat together the peanut butter, butter and sugars until fluffy. Beat in the eggs and vanilla. Then gradually beat in the flour mixture until well combined. Cover and refrigerate for at least 1 hour.

Preheat oven to 350 F. Shape the dough into 1 inch balls and place them on ungreased cookie sheets. With hand flatten each ball to make a circle about 1 1/2 inches across; then press your thumb down into the center to make an indentation in each cookie. Bake 10 to 12 minutes. When cookies are out from oven spoon a generous 1/2 teaspoonful of jam into center of each. Remove from cookie sheet to cool.

Mouth Watering Brownies

Classic Fudge Brownies

(16 brownies)

1/2 cup unsalted butter, cut into pieces	1/2 tsp vanilla
2 oz unsweetened chocolate, finely chopped	1/2 cup all-purpose flour
1 cup sugar	1/8 tsp salt
2 large eggs, room temperature	1/2 cup walnuts, toasted and coarsely chopped

Position a rack in the center of the oven and preheat to 350 F. Lightly butter and flour an 8 - inch square baking pan. In medium saucepan over low heat, melt butter. Off heat, add chocolate and let stand 1 minute; whisk until smooth. Let stand 10 minutes, until tepid. Whisk in sugar. One at a time, whisk in eggs, then vanilla. Using wooden spoon, stir in flour and salt. Stir in walnuts.

Spread batter evenly into prepared pan and bake 20 to 25 minutes, until a toothpick inserted in the center comes out with a moist crumb. Cool 15 minutes on a wire cake rack. Cover pan tightly with aluminum foil and refrigerate for at least 4 hours, or overnight.

Moist and Chewy Brownies

(12 brownies)

7 tbs unsalted butter, cut into pieces	1 tsp vanilla
4 oz European bittersweet chocolate, finely chopped	1/2 cup all-purpose flour
3/4 cup sugar	1/8 tsp salt
2 large eggs, room temperature	2 oz walnuts, toasted and coarsely chopped (about 1/2 cup)

Position a rack in middle of oven and preheat to 350 F. Lightly butter and flour 8-inch square baking pan. In medium saucepan over low heat, melt butter. Off heat, add chocolate and let stand 1 minute; whisk until smooth. Let stand 10 minutes, until tepid. Whisk in sugar. One at a time whisk in eggs, then vanilla. Using wooden spoon, stir in flour and salt, just until blended. Stir in walnuts. Spread batter into pan and bake 22 to 27 minutes, until a toothpick inserted in the center comes out with a moist crumb. Do not overbake.

Sour Cream Brownies

(16 brownies)

1 1/4 cups sugar	8 tbs unsalted butter, melted
1/2 unsweetened Hershey's cocoa	1/2 cup all-purpose flour
1/4 tsp baking soda	1/4 cup sour cream, room temp.
1/8 tsp salt	1 large egg, lightly beaten
1/4 cup boiling water	1/4 tsp vanilla

Position a rack in the center of the oven and preheat to 350 F. Lightly butter and flour an 8-inch square baking pan. Sift sugar, cocoa, baking soda and salt into a medium mixing bowl. Whisk in boiling water and melted butter until smooth. Using wooden spoon, stir in flour, sour cream, egg and vanilla just until smooth. Spread batter evenly into prepared pan and bake 25 to 30 minutes, until a toothpick inserted in the center comes out with a moist crumb. Cool completely on a wire cake rack.

Frosting

4 oz semisweet chocolate, finely chopped	1/4 cup powdered sugar, sifted 1/3 cup sour cream, chilled
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In top part of a double boiler, over hot, not simmering water melt chocolate. Remove from heat and let stand 10 minutes until tepid. In medium bowl, whisk chocolate and powdered sugar into the sour cream, just until soft peaks form. Do not overbeat. Using a metal cake spatula, spread frosting evenly over the top of the brownie and refrigerate 1 hour, until frosting is set. These brownies can be stored in the refrigerator, tightly covered with plastic wrap, for up to 3 days.

Candy Bar Brownies

(16 brownies)

6 tbs unsalted butter, cut into pieces	1/4 tsp baking soda
3 oz unsweetened chocolate, finely chopped	1/4 tsp salt
1 cup sugar	2 Heath Bars (1.6 oz each) cut into chunks about 1/2 inch square (about 1/2 cup) <i>or</i>
2 large eggs, room temp	2 Butterfinger Bars (2.01 oz each) cut into chunks (about 3/4 cup)
1 tsp vanilla	
2/3 cup all-purpose flour	

Candy Bar Brownies continued. . .

Position a rack in the center of the oven and preheat to 350 F. Lightly butter and flour an 8-inch square baking pan.

In medium saucepan over low heat, melt butter. Off heat, add chocolate and let stand 1 minute; whisk until smooth. Let stand 10 minutes, until tepid. Whisk in sugar. One at a time, whisk in eggs, then vanilla. Using wooden spoon, stir in the flour, baking soda and salt. Stir in chopped candy bar chunks.

Spread batter evenly into prepared pan and bake 20 to 25 minutes, until a tooth pick inserted 1 inch from the edge of the brownie comes out with a moist crumb. Cool completely on a wire cake rack.

"Most Scrumptious" Triple Chocolate Brownies (12 brownies)

8 tbsls unsalted butter, cut into pieces	1 cup packed light brown sugar
2 oz unsweetened chocolate, finely chopped	2 tbsls light corn syrup
3 oz bittersweet chocolate, finely chopped	1 tsp vanilla
2 large eggs, room temperture	1 1/4 cups all-purpose flour
	1/4 tsp baking soda
	1/4 tsp salt
	1 cup semisweet chocolate chips

Position a rack in the center of the oven and preheat to 350 F. Lightly butter and flour an 8-inch square baking pan.

In medium saucepan over low heat, melt butter. Off heat, add unsweetened and bittersweet chocolate, and let atand 1 minute; whisk until smooth. Let stand until tepid, about 10 minutes.

In medium bowl, using a hand-held miser set at high speed, beat eggs, brown sugar, and corn syrup for 2 minutes, until light in color. Add vanilla, then beat in chocolate mixture, just until blended. Using a wooden spoon, stir in flour, baking soda and salt, just until blended. Stir in chocolate chips.

Spread batter evenly into prepared pan. Bake 28 to 33 minutes, until a tooth pick inserted 1 inch from the side of the pan comes out with a moist crumb. Cool completely on a wire cake rack.

The Best Crusts for the Best Pies

Indestructible Crust (1 double or 2 single crusts)

2 cups all-purpose flour	1 egg yolk, lightly beaten
10 tbs lightly salted butter chilled and cut into small pieces	5 to 6 tbs ice water

Place flour in large bowl and cut in the butter, blending with your fingertips or a pastry blender until the mixture has the texture of coarse crumbs. Make a well in the center of the mixture and add the egg yolk and 5 tablespoons water. Working from the sides, gradually incorporate the flour until the dough forms a rough mass. Add more water only if necessary. Divide the dough into two equal portions and shape them into balls.

Place one portion on a lightly floured surface. Flatten it slightly and dust it with flour. Roll it out to a thickness of 1/8 inch, and ease it gently into a 9-inch pie pan. If making a double crust pie, roll out the remaining dough to a thickness of 1/16 inch and set it aside to be the top crust.

To bake an unfilled pie crust, preheat the oven to 425 F. Prick the dough all over with the tines of a fork, and bake for 20 to 25 minutes, until the crust is golden.

Butter Crust (1 double or 2 single crusts)

2 1/4 cups all-purpose flour	5 tbs lightly salted butter, chilled cut into small pieces
1 tsp salt	
2/3 cup shortening, chilled	5 tbs ice water

Sift the flour and salt together in a large bowl. Cut shortening and butter. Using fingertips, blend the ingredients together until the mixture has the texture of coarse crumbs. Sprinkle the water evenly over the mixture. Blend gently until all the ingredients are moistened and the dough can be shaped. Divide the dough into two equal portions and shape them into balls.

Follow the directions for rolling and baking as in the indestructible crust above. It may help to chill the dough 1 hour before rolling. Bake 425 F for 20 to 25 minutes.

Whole Wheat Pie Crust

(1 double or 2 single crusts)

2 cups unbleached,
all-purpose white flour
1 cup whole wheat flour
1 1/2 tsp salt

8 tbs lightly salted butter, chilled
cut into small pieces
1/2 cup vegetable shortening,
chilled
6 to 8 tbs ice water

Sift the flours and salt together in a large bowl. Cut in the butter and shortening, using your fingers or a pastry blender, until the mixture has the texture of coarse crumbs. Sprinkle the water over the crumb mixture, 1 tablespoon at a time, until the dough reaches the correct texture for shaping and rolling.

Follow the directions for rolling and baking as for the Indestructible Crust located on the page before. Bake at 425 F or 20 to 25 minutes.

Pecan Crust

(2 single crusts)

2 1/4 cups all-purpose flour
1/2 cup ground pecans
1 tsp salt

1 tbs sugar
2/3 cup butter-flavored shortening
4 tbs ice water

Sift the dry ingredients together in a large bowl and toss to blend. Add the shortening and lightly blend, using your fingertips, until the mixture has the texture of coarse crumbs. Sprinkle the water evenly over the mixture, 1 tablespoon at a time. Gently blend until the ingredients are moistened and the dough can be shaped. Divide the dough into two equal portions, shape them into balls, wrap each in plastic wrap or wax paper and chill.

Preheat the oven to 425 F.

Place one portion of the dough on a lightly floured surface. Flatten it slightly and dust it with flour. Roll it out to a thickness of 1/4 inch and ease it gently into a 9-inch pie pan. Repeat this with the second portion. Flute the edges as desired. Prick the dough all over with the tines of a fork, and bake for 20 to 25 minutes or until the crust is golden.

Graham Cracker Crust

(1 single crust)

1 1/2 cups graham cracker crumbs (about 20 crackers)
5 tbs butter, melted
1/4 cup sugar

Set aside 4 tablespoons of the crumbs for garnish. In medium-size bowl, combine the remaining crumbs, butter and the sugar. Blend well. Press the mixture into a 9-inch pie pan, covering the bottom and the sides evenly. Chill.

Gingersnap Crust

(1 single crust)

1 1/2 cups gingersnap cookie crumbs (approx. 8 oz gingersnap cookies)
1/2 tsp ground ginger
5 tbs lightly salted butter, melted

Set aside 2 tablespoons of the crumbs for garnish. In medium size bowl combine the remaining crumbs with the ground ginger, and toss to blend. Add the butter and mix well. Press the mixture into the bottom and sides of a 9-inch pie pan. Chill.

Oreo Cookie Crust

(1 single crust)

2 1/2 cups (about 3/4 pound) crushed Oreo or other chocolate sandwich
cookies (with vanilla or chocolate filling)
2 1/2 tbs lightly salted butter, melted

Set aside 1/4 cup crumbs for garnish. In medium-size bowl, thoroughly blend the remaining cookie crumbs with the butter. Press the mixture into the bottom and sides of a 9-inch pie pan. Chill.

Meringue Crust

(1 single crust)

4 egg whites, at room temperature
1 cup sugar
1/2 cup shredded coconut (optional)

Preheat oven to 250 F. Beat the egg whites until stiff but not dry. Gradually add the sugar, beating constantly until the mixture is thick, glossy, and stands in stiff peaks. Turn the meringue into a well-buttered 10 inch pie pan. Spread it evenly over the bottom and bring it up in evenly spaced peaks around the sides. If desired, sprinkle with coconut. Bake for 1 hour. Turn the oven off but leave the crust in it until the oven is cold.

Those Incredible Pies

Apple Pie

1 recipe Butter Crust or Whole Wheat crust	3 1/2 cups peeled, cored and sliced McIntosh apples (4 - 5 apples)
1 cup sugar	3 cups peeled, cored and sliced Granny Smith Apples (4 apples)
2 tbs all-purpose flour	2 tbs lightly salted butter
2 generous tsp ground cinnamon	1/2 cup heavy whipping cream
3/4 tsp ground nutmeg	

Prepare crusts at 1/8 inch and 1/16 inch for the bottom and top respectively.

Preheat oven to 400 F. Combine the sugar, flour and spices in a large bowl. Add the apple slices and toss until well coated. Fill the crust and dot the apples with butter. Cover and crimp to seal the edges. Cut slits in the top crust to allow steam to escape. Bake 1 hour or until the crust is golden and the apples test done. Turn off oven and remove pie. Gently pour the cream through the slits in the crust. Return the pie to the oven and leave it there until the oven is nearly cool, about 20 minutes. Serve immediately.

Blueberry Pie

1 recipe Whole Wheat or
or a basic crust
3 cups blueberries
3/4 cup sugar

1tbls fresh lemon juice
1 tbls fresh grated lemon peel
2 tbls minute or instand tapioca
2 tbls lightly salted butter

Prepare the crusts to 1/8 inch and 1/16 inch thickness for the bottom respectively.

Preheat the oven to 400 F. Wash , drain and sort the berries; toss them together with the sugar, lemon peel, juice and tapioca. Allow to stand 15 minutes. Turn the berry mixture into the crust; dot with the butter. Ease the top crust, seal, crimp and slit for steam to escape. Bake 50 to 60 minutes, or until the crust is golden.

Strawberry Pie

1/2 recipe Butter Crust
2 pints (4 cups) strawberries,
washed and hulled
1 cup sugar
1/2 cup water

4 tbls cornstarch
2 tbls lightly salted butter
Approx. 1/2 cup powdered
sugar
Unsweetened whipped cream

Preheat the oven to 425 F. Prepare the pie crust to a thickness of 1/8 inch. Ease it into the pie pan and prick the the crust all over with the tines of a fork. Bake for 20 to 25 minutes, or until the crust is golden. Set aside to cool.

Puree 1 pint of berries in the work-bowl of a blender or food processor to make approx. 1 cup. Combine the puree berries with the sugar, water and cornstarch in a medium saucepan. Cook over medium heat, stirring constantly, until the mixture is quite thick and mounds slightly when dropped from a spoon. Add the butter and stir constantly until it has melted. Remove from the heat and cool slightly. Roll the remaining berried in the powdered sugar and arrange them in the crust, pointed side up. Pour the cooked filling over the berries and allow it to remain at room temperature or in the refrigerator until set. Serve topped with unsweetened whipped cream if desired.

Sour Cherry Pie

1 recipe Butter Crust	1/4 cup water or 1/2 cup liquid from canned cherries
1 1/4 cups sugar for fresh cherries or 1 1/3 cups for canned cherries	1/2 tsp almond extract (optional for fresh cherries)
5 tbs all-purpose flour	1/4 tsp red food coloring (optional)
4 cups fresh sour cherries, stems removed, pitted, or 3 cups canned drained tart cherries (reserve liquid)	2 tbs lightly salted butter Sweetened sour cream

Prepare crusts to a thickness of 1/8 of an inch for top and bottom. For the top crust however, cut it into strips 3/4 inch wide. Cover strips loosely with plastic wrap while the filling is being prepared.

Preheat the oven to 400 F. In large bowl, sift together the sugar and flour. Add the cherries, water or cherry liquid, almond extract (if needed), and food coloring; let stand for 20 minutes. Pour the filling into the crust and dot with butter. Top with a lattice top crust, interweaving the crust strips. Seal and crimp edges. Cut a 2 inch strip of aluminum foil and fold loosely around the pie edge.

Bake for 40 minutes; remove the foil and continue baking an additional 10 minutes. To serve, top with sweetened sour cream.

Sweetened Sour Cream

1 cup sour cream	3 tbs powdered sugar
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Combine the sour cream and powdered sugar and stir until well blended. Spoon over cooled pie wedges.

