

# Cherry Custard Pie

- 2 cups cherries
- 1 cup sugar
- $\frac{3}{4}$  cup milk
- 1 egg
- $\frac{1}{4}$  teaspoon cinnamon
- 1 tablespoon cornstarch

Line a pie pan with plain unbaked pastry. Put in the pitted cherries and sprinkle them with the cinnamon and half the sugar. Combine the rest of the sugar with the cornstarch. Add the beaten egg and the milk. Pour this mixture over the cherries. Bake in a moderate oven 30 to 40 minutes, or until the custard is set.