

Cherry Pie

- 2 cups flour (for pastry)
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 cup "Silverleaf" Brand
Pure Lard
- 1/4 cup ice water
- 2 1/2 cups cherries
(canned or fresh)
- 2 cups sugar
- 2 tablespoons flour
(for thickening)

Sift flour for pastry, baking powder and salt together. Cut in lard with knives. Add water, mixing with knife to form dough. Roll dough 1/4 inch thick. Line pie pan and cut remaining dough into strips 3/4 inch wide. Mix cherries with sugar and flour for thickening and fill pie pan.

Twist strips of dough and lay criss-cross over cherries. Bake for 30 minutes in hot oven (450° F.). (Makes one 10-inch pie, serving 6.) Serve with cheese rolled into balls.