

Cherry Pie

3 cups cherries
1 cup sugar

4 tablespoons flour
 $\frac{1}{8}$ teaspoon salt

Plain pastry

Measure cherries after they are washed and the pits removed. Mix flour, sugar and salt together, then mix with the cherries. Line a pan with plain pastry and put cherry mixture into it. Moisten edge of pastry, cover with top crust, trim and press edges together. Pick top to allow steam to escape. Bake in a quick oven (425° F.) 10 minutes. Reduce heat to moderate (325° F.) and bake 25 minutes. Just before serving sprinkle the top with powdered sugar. For a Cherry Lattice Pie put strips of pastry $\frac{1}{2}$ inch wide criss-cross over the top.