



Ingredients

1/3 cup sugar

1/4 cup cornstarch

1/4 tsp. salt

4 cups cherries ,pitted

(we love to use a combination
of sweet Black Bing cherries &
semi-sour Jubileum cherries)

1 1/2 cups water

Zest and juice of 1 lemon

4-5 drops red food coloring
(optional)

HOMEMADE CHERRY PIE FILLING

Instructions

1. In a large saucepan over medium heat, combine sugar, cornstarch and salt.
2. Stir in water, cherries, lemon juice & lemon zest. Bring mixture to a boil.
3. Cook for 2-3 minutes, until thickened, stirring constantly.
4. Remove from heat and stir in food coloring (if desired).
5. Transfer to canning jars to store for later use, or pour into a pie crust for a delicious, fresh cherry pie!

NOTE: If making for later use, this recipe needs to be stored in an airtight container in the refrigerator (for up to 2 weeks).