

COUNTY CHERRY PIE CONTEST  
WINNER 1925

# MAMA'S CHERRY & ROSEMARY PIE

MAKE TWO FOR HOLIDAYS

## For Crust:

1. Combine flour, sugar, salt, and minced rosemary.
2. Cut in vegetable shortening until crumbles form.
3. Add vodka (or milk) to the mixture and form a ball.
4. Chill for 15 minutes
5. Preheat oven to 375F
6. Roll out dough and press into pan. Bake until lightly golden.

Note: You will cut the top crust into lattice work for fine presentation.

## For Filling:

1. Mix ingredients well.
2. Place lattice work or crust with fluted edges and slits on top.
3. Brush with milk and sprinkle with sugar.
4. Bake at 425F for 25 minutes, reduce heat to 350F and watch until pie reaches a sunset gold.

## Mama's Notes:

- Use sweet cherries for kids, sour for adults
- You can substitute 1/8 c. cornstarch in filling
- Substitute water or milk for vodka if served at church
- Serve with vanilla ice cream for kids or thin sliced Parmesan for adults



## CRUST:

- 2 1/2 c. flour
- 1 tsp. salt
- 2 tbsp. sugar
- 4 tsp. rosemary, minced
- 1 c. cold vegetable shortening
- 1 c. vodka



## PIE FILLING:

- 4 c. pitted cherries
- 1 c. sugar
- 1/4 c. flour
- 1/2 tsp. cinnamon

MEANT TO BE BROKEN

*by Brandy Woods Snow*