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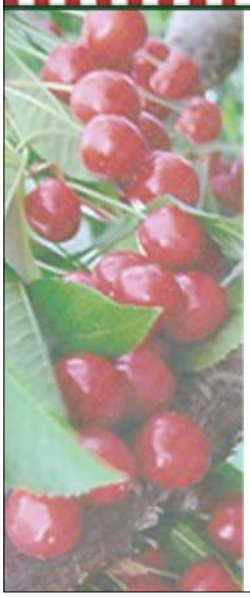

Stephanie's Cherry Meringue Pie

Basic Pie Crust Dough
1 c. flour
½ tsp. salt
Generous 1/3 c. shortening

Pie Ingredients
4 c. fresh pie cherries
1 1/3 c. sugar
3 T. quick-cooking tapioca
1 tsp. almond extract
Generous 2 T. butter

Meringue
4 egg whites
1 ½ tsp. vanilla
¾ tsp. cream of tartar
½ c. sugar

Making the pie:-Wash, drain, and pit your pie cherries. Combine cherries, tapioca, sugar, and almond extract. Mix gently. Allow mixture to sit for 10 to 15 minutes. While waiting, make the pie crust. After 10 to 15 minutes, pour cherry mixture into pie shell, being careful not to drip onto your crust edge. Dot top with butter. Bake in 450F oven for ten minutes, then reduce temperature to 350 F and bake for 35 minutes more. While baking, make meringue topping. When pie has baked for 35 minutes, remove from oven and top with meringue. Make sure meringue goes all the way to the edge of the pie, right up to the crust, but not covering the crust. (you may spoon on the meringue or pipe it on with a fancy tip). Place back in oven for another 15 minutes or until meringue is golden. Cool on a wire rack. Store in the refrigerator (because of the meringue).