

Sweets Contest Entry Form - Submission #1671

Date Submitted: 9/21/2020

Name* Email Address

Brigette Larpenfer

ne

Address*

City*

P

Zip Code*



Please Mark Your Category*

Cookies

Candies

Cakes

Pies

Title of Entry*

Cherry Crumble Pies

Prep Time*

30 min

Cooking Time*

24 min

Serves/Makes*

16 mini pies

Ingredients*

2 boxes of frozen tart shells 4 cups fresh or frozen cherries (halved and pitted) 1 cup sugar 4T comstarch 1 cup water 2 T orange juice (pulp free) 1 T pure almond extract 1 T vanilla extract Topping: 1 cup brown sugar 3/4 cup oats 3/4 cup flour 1 stick of butter

Recipe*

Poke holes in tart shells and bake tart shells for 7 min. In a sauce pan, mix comstarch and sugar. Stir in water. Add cherries. Cook and stir on med heat til thick and bubbly. Cook 2 more min. Remove from heat. Mix in juice and extracts. Evenly divide the cherries into the shells (about an ice cream scoop full). Mix topping ingredients together and sprinkle on top on cherry filling. Bake for 17 min at 350 until top is golden brown.

Provide a Photo of Your Dish!

cherrypic.jpg

A picture is not required, but it is encouraged!