



BUTLER'S CHERRY COUNTRY CRISP

4 cups sour cherries, pitted
2 Tbsp. lemon juice
½ cup flour
½ stick butter
½ cup brown sugar
1 tsp. cinnamon
½ tsp. salt

Spread cherries evenly in a 9" pie pan or baking dish. Sprinkle with lemon juice. In bowl, combine flour, sugar and salt. Cut in butter with a pastry blender until mixture is crumbly. Spread crumbs evenly over cherries. Sprinkle cinnamon over crumbs. Bake in preheated 375° oven for 30 minutes. Serve warm with cream or ice cream.

From the Kitchen of Mrs. Butler

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