

**CHERRY CRUMBLE PIE**

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
456 cal	77 g	4 g	16 g	0 mg	185 mg	16 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 SUGAR,GRANULATED  
 SHORTENING  
 CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS  
 SUGAR,GRANULATED  
 SUGAR,GRANULATED  
 CORNSTARCH  
 SALT  
 WATER,COLD  
 MARGARINE  
 FOOD COLOR,RED

**Weight**

8 lbs  
 1-1/2 oz  
 4-3/8 lbs  
 3-1/8 lbs  
 19-2/3 lbs  
 1-1/2 lbs  
 2-1/4 lbs  
 7-7/8 oz  
 1/8 oz  
 1 lbs  
 3 oz  
 1/4 oz

**Measure**

1 gal 3-1/4 qts  
 2-1/3 tbsp  
 2 qts 2 cup  
 1 qts 3 cup  
 2 gal 1 qts  
 3-3/8 cup  
 1 qts 1 cup  
 1-3/4 cup  
 1/8 tsp  
 2 cup  
 1/4 cup 2-1/3 tbsp  
 1/4 tsp

**Issue****Method**

- 1 Mix flour, salt, sugar, and shortening in a mixer bowl 1 minute at low speed to form a crumbly mixture.
- 2 Place 1-1/2 cups of mixture in each pan; press firmly into an even layer against bottom and sides of pan. Set remaining crumb mixture aside for use in Step 5.
- 3 Drain cherries. Set aside juice for use in Step 7.
- 4 Combine cherries and sugar. Spread 2 cups mixture over crumbs in each pan.
- 5 Spread 1 cup reserved crumb mixture over cherries in each 9-inch pan.
- 6 Using a convection oven, bake 35 to 40 minutes at 350 F. or until done on low fan, open vent.
- 7 Take reserved juice add water to equal 1 gallon per 100 portions and combine with sugar; bring to a boil.
- 8 Combine cornstarch, salt, and water; stir until smooth. Add gradually to boiling mixture. Stir until well blended; cook at medium heat about 5 minutes. Add margarine or butter and food coloring.
- 9 Pour 1-1/2 cups of sauce over each baked pie.
- 10 Cool; cut 8 wedges per pie.