

Easy & Delicious Sour Cream Cherry Pie with Candied Cherries

Ingredients:

- 1 cup of sour cream
- 2 large eggs
- 2 tablespoons of flour
- 1 teaspoon of vanilla
- $\frac{1}{2}$ teaspoons of ground cinnamon
- 1 cup of red candied cherries
- $\frac{3}{4}$ cup of sugar
- 1 unbaked 10-pie crust use my oil pie crust recipe



Directions:

Prepare your favorite pie crust to fit into the bottom of a well-greased, 10-inch pie pan.

In a large mixing bowl, combine the sour cream, eggs, flour, sugar, vanilla, and cinnamon and beat those ingredients with your electric mixer until smooth.

Stir in the candied red cherries next to incorporate with the creamed ingredients.

Pour the pie filling into the unbaked crust.

Bake the pie at 425-degrees for 10 minutes, then lower the oven temperature to 350 degrees and continue baking for 35 to 40 minutes, depending on how your oven is regulated. Test with a cake tester, toothpick or slender knife to see if anything sticks for determining doneness.

Cool thoroughly before serving.

ENJOY!

A recipe of Mary Balandiat from <https://www.beautycookskisses.com/>