



### BUTLER'S CHERRY COUNTRY CRISP

4 cups sour cherries, pitted  
2 Tbsp. lemon juice  
 $\frac{1}{2}$  cup flour  
 $\frac{1}{2}$  stick butter  
 $\frac{1}{2}$  cup brown sugar  
1 tsp. cinnamon  
 $\frac{1}{2}$  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*

[www.butlersorchard.com](http://www.butlersorchard.com)