

Yummy Sugar Free Cherry Pie

1 bottle of cherries, with juice

2-3 T butter

1 T vanilla

2 T honey

2-3 T arrowroot flour

1/4 t cinnamon

1/2 t stevia

1 8-9" pie crust



Put the cherries (juice included) on the stove and bring to a boil. Add the cinnamon, vanilla, stevia, and honey mixing well and simmer for ten minutes. If you use Arrowroot you won't need to return it to a boil before adding it. Just mix it with equal parts water until smooth and add stirring until it's as thick as you want. If using cornstarch you'll need to mix with water until smooth and return to boil to thicken it. Either way, thicken to desired consistency. Add butter and mix well. Pour into crust and bake until crust is lightly golden. I baked ours at 180 (350 or just higher) for about 40 minutes and didn't need to cover the crust with foil.

