

# **JACK HORNER'S PLUM PIE**



## **INGREDIENTS**

- 2 unbaked pie crusts
- 2 lbs plums
- 1/2 cup sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 1 tablespoon butter

## **DIRECTIONS**

1. Preheat oven to 450° F.
2. Place one pie crust into a 9-inch pie dish.
3. Wash plums, do not peel.
4. Cut plums in half, remove pit, then cut into quarters.
5. Arrange plums in the pie crust.
6. Mix together the dry ingredients, then sprinkle over the plums.
7. Dot with the butter.
8. Place top crust over plums, trim crust edges with enough to turn under the rim, then crimp crust edge.
9. Cut about 9 to 12 1-inch slits into the top of the pie.
10. Bake at 450° F for 12 minutes, reduce heat to 325° F, bake 25 minutes longer or until plums are tender.
11. Cool, serve warm or cold.

