

# CHERRY PIE

## Ingredients

<i>50 cherries</i>	<i>60</i>
<i>2 eggs</i>	<i>160</i>
<i>1 sachet of yeast</i>	
<i>1 glass of flour</i>	<i>200</i>
<i>1 glass of milk</i>	<i>60</i>
<i>100 grams of sugar</i>	<i>400</i>
<i>100 grams of butter</i>	<i>758</i>
<i>total calories (about)</i>	<i>1680</i>

## Preparation

Cut the cherries in a half and stone them.

Meanwhile stir the whole eggs with the sugar.

Add the flour and the yeast, and in the end the melted butter and the milk. If you prefer, you can do the kneading with an electric mixer.

Once you are done with the dough, pour it in a baking pan, previously greased and floured. Lay it down evenly.

Carefully put down on the dough the cherries and bake it for 30 minutes at about 180 °C.