

Instructions

CHERRY PIE

Ingredients

- 1.5 LBS FRESH, SOUR CHERRIES OR THREE (14.5 OZ) CANS SOUR CHERRIES
- 3/4 CUP GRANULATED SUGAR
- 2 TABLESPOONS LEMON JUICE
- 1/3 CUP CORNSTARCH
- 2 TABLESPOONS BUTTER
- 1/2 TEASPOON GROUND CINNAMON
- HOMEMADE PIE CRUST (THIS RECIPE MAKES 2 CRUSTS: ONE FOR THE BOTTOM AND ONE FOR THE TOP)
- 1 LARGE EGG WHITE , BEATEN WITH A FORK
- GRANULATED SUGAR , FOR SPRINKLING ON TOP



- Preheat oven to 400 degrees F.

• Make Filling

- Add cherries to a large bowl, then add the sugar, cornstarch, vanilla, lemon juice, and salt. Gently toss to combine. Set aside.

• PREPARE AND FILL CRUST

- Remove half of the dough from the refrigerator and leave it at room temperature for five minutes.
- Roll out the dough to a 13-inch (1/8-inch thick) circle on a lightly floured surface. Then, carefully place the dough into the dish.
- Spoon cherry pie filling into the pie crust. Discard most of the liquid pooled at the bottom of the bowl (it makes the pie soggy). Dot the filling with little squares of cold butter.

• TOP PIE

- Roll out the second half of the dough, then top the pie. Use a knife or pair of kitchen scissors to trim dough to within 3/4-inch of the edge of the dish.
- Fold the edges of the top crust underneath the edges of the bottom crust, pressing the edge to seal it so that it creates a thicker, 1/4-inch border that rests on the lip of the dish.
- Crimp the edges by pressing the pointer finger of one hand against the edge of the dough from the inside of the dish while gently pressing with two knuckles of the other hand from the outside. (See photo, we know that was wordy — you can watch us do it in our pie crust recipe video, too).
- Refrigerate dough for at least 20 minutes or freeze for 5 minutes before baking.

• BAKE PIE

- Before baking the pie, make the egg wash by whisking egg yolk and cream together in a small bowl.
- Use a pastry brush to brush over the top crust. Then, sprinkle with one tablespoon of sugar. Cut three to four slits on top of the pie.
- Bake in a preheated oven (400° Fahrenheit) for 20 minutes, then reduce the temperature to 350° Fahrenheit and bake for an additional 30 to 40 minutes longer, or until the crust is golden

Leftover cherry pie will last up to 5 days, stored in the fridge.