

Cherry Pie

Description

This is one of the best recipes I have been able to find. It's very juicy. Yum!

Ingredients

Instructions

6 cups (about 2 pounds) pitted fresh or frozen cherries, halved

1 to 1-1/2 cups granulated sugar

4 T cornstarch (can substitute: 2 T instant tapioca, ground -measure first, then grind in a coffee grinder or food processor for 30 seconds)

1/8 T almond extract

Your favorite pie crust for a two crust pie

1-1/2 T butter, cut in 1/4 inch pieces, to 'dot'

1 large egg, lightly beaten with 1 tsp water OR 1 T sugar to sprinkle

- Place cherries in a medium saucepan and place over heat. Cover. After cherries lose considerable juice, which may take a few minutes, remove from heat.
- In a small bowl, mix the sugar and cornstarch (or ground tapioca) together.
- Pour this mixture into the hot cherries and mix well.
- Add the almond extract.
- Return the mixture to the stove and cook over low heat until thickened, stirring frequently. Remove from heat and let cool. If the juice is too thick, add a little water, too thin, add a little more cornstarch (or tapioca)
- Preheat the oven to 375 degrees.
- Using your favorite pie dough recipe, prepare your crust and divide in half. Roll out each piece large enough to fill an 8 to 9 inch pie pan.
- Pour cooled cherry mixture into crust.
- Dot with butter.

Summary

Yield: 8

Source: Food Network

Prep Time: 30 minutes

Category: Pies

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- Moisten edge of bottom crust. Place top crust on and flute the edge of the pie. With a sharp knife make 8 evenly spaced 1-inch long vents in top crust for steam to escape.
- Brush the top and edges with egg mixture or sprinkle with sugar.
- Freeze the pie for 20 minutes.
- Adjust oven rack to lowest position, place baking sheet on oven rack, and heat oven to 400 degrees.
- Place pie on preheated baking sheet and bake 30 minutes. Reduce temperature to 350 degrees and continue to bake until juices bubble around the edges and crust is deep golden brown, 30 to 40 minutes longer.
- Transfer pie to wire rack; let cool to room temperature so juices have time to thicken, 2 to 3 hours.