

SWEET CHERRY PIE



Ingredients

FILLING:

1/3 cup sugar
1/4 cup cornstarch
1/4 tsp. salt

4 cups cherries, pitted

(we love to use a combination of sweet Black Bing cherries & semi-sour Jubileum cherries)

1 1/2 cups water

Zest and juice of 1 lemon

4-5 drops red food coloring(optional)

DOUBLE CRUST PIE DOUGH:

2 1/2 cups flour

1 tsp. salt

1-2 TBSP sugar

1 cup cold, unsalted butter, cut into small cubes

1/4 - 1/2cup very cold water

Instructions

(CRUST)

1. Process flour, salt and sugar in food processor for a few seconds until combined (or use a pastry cutter and do by hand). Add butter and pulse until mixture becomes crumbly and resembles coarse meal, about 15 pulses.
2. Add 1/4 cup water and keep pulsing, adding more water as needed (one TBSP at a time) until dough isn't dry and starts to clump together. (Do not process to the point that a large ball of dough is formed. The dough should be quite crumbly with large clumps.
3. Turn the dough to a floured surface and form into a ball. It should come together easily without being sticky. Divide ball to half, then flatten each one slightly with your hands to form a 1 inch thick disc.
4. Wrap each disc with plastic wrap and refrigerate for at least 1 hour before proceeding with pie recipe. (Dough can be refrigerated for up to 3 days, or freeze for up to 1 month, and thawed overnight in fridge before use.)

MAKE OUR "HOMEMADE CHERRY PIE FILLING" RECIPE

Take one dough disc out of fridge and let sit on counter to soften for a few minutes. On a floured surface, roll out dough into 12" circle. Place dough gently into a 9" pie pan. Trim edges of pastry to fit pie pan. Pour pie filling into pastry lined pie pan. Dot with butter on top. Roll out other dough disc the same way, and transfer carefully to top of pie filling (or make lattice crust and decorate however you'd like with extra dough). If not making lattice crust, tuck excess overhang pastry under bottom crust, crimp edges and make 4 slits in center to let steam escape while baking. Brush crust with thin coating of milk/cream or melted butter, and sprinkle with sugar. Bake for 15 minutes @ 425 degrees, then reduce heat to 375 degrees and bake until crust is golden brown and juices are bubbling (40-50 minutes). Cool for a few hours before serving, so filling can set.