



cherry pie



Filling:

5 cups pitted sour cherries (fresh or frozen)
2 ½ tbs cornstarch
1 cup sugar
¼ tsp salt
1 tbs almond extract
Zest and juice from one lemon
2 tbs butter

Mix together sugar, cornstarch and salt then add cherries, zest, juice and almond extract, tossing to coat the cherries. Let them sit at room temp for an hour (or up to three for frozen cherries) and then strain off the juices collecting them in a saucepan.

Bring the juices to a boil and then pour back over the cherries, tossing to evenly coat them. Fill the prepared pie shell and dot the top with butter.

Weave lattice strips over the filling, as directed below, then press the ends into the rim of the bottom crust all around the edge.

Brush with egg wash (1 beaten egg mixed with 2 tbs water) and sprinkle with sugar (optional, but why not?) Bake at 425 degrees for 20 minutes then reduce heat to 375 and bake for an additional 25-30 minutes or until juice bubble in center.

Lattice-topped pie crust:

13 tbs cold unsalted butter, cut into 10-15 pieces
4 ½ oz cold cream cheese, cut into 10-15 pieces
2 cups all purpose flour
½ tsp salt
¼ tsp baking powder
1 ½ tbs cider vinegar
2-4 tbs strained ice water

In a bowl, combine flour, salt, and baking powder with a whisk. Toss in butter and cream cheese, coating each piece with the flour. Cover and chill for 2 hours or overnight.

Rub the butter and cream cheese into the flour until the pieces are about the size of large peas (or pulsing carefully in a food processor fitted with metal blade). Add the vinegar and half the water. Mix quickly but gently and if the dough comes together away from the sides of the bowl, stop mixing. If not, add more water until the dough forms.

Divide dough in half and flatten into discs, then wrap each in plastic and chill for an hour or overnight if time allows. Once chilled, take out one disc and roll it into an even circle about 3 inches larger than your 9 in deep dish pie pan.

Fold in half, and lay dough over the pan and gently unfold. Carefully work the dough into the bottom and up the sides. Flatten the dough against the pan without stretching. Chill covered while you roll out second disc. Using a knife or rotary lattice cutter, cut the dough into inch-wide strips. Take bottom crust out of fridge and fill it, then begin laying the strips over the filling. Continue as directed above.

Yes....it's A LOT of work but totally worth it!!!!!!!