



Tart Cherry Pie

Baking

Prep Time: 30 min **Cook Time:** 1 hr **Total Time:** 2 hr, 30 min **Difficulty:** Medium **Servings:** 1 pie

INGREDIENTS

- 5 cans of tart cherries
- 3/4 cup of tart cherry juice
- 3/4 cups granulated sugar
- 4 tablespoons cornstarch
- 2 pie crusts
- 2 tablespoons butter, to dot (1/2 tablespoon chunks)
- 1 egg, beaten for egg wash
- 1 tablespoon granulated sugar to sprinkle

DIRECTIONS

Drain cherries and then place in medium saucepan and place over medium-low heat and cover. After 2-3 minutes, the cherries will begin to lose juice and there will be much more liquid in the pan. Add the tart cherry juice and simmer for another 2-3 minutes. Remove them from heat. In a small bowl, mix the sugar and cornstarch together. Pour this mixture into the hot cherries and mix well. Return the mixture to the stove and cook over low heat until thickened, stirring frequently. Remove from the heat and let cool. If the filling is too thick, add a little water, too thin, add a little more cornstarch.

Preheat the oven to 375 degrees F.

Use your favorite pie dough recipe. Prepare your crust. Divide in half. Roll out each piece large enough to fit into an 8 to 9-inch pan. Pour cooled cherry mixture into the crust. Dot with butter. Place top crust on, cut excess dough off, and flute the edge of the pie. Make a slit in the middle of the crust or three or four smaller slits in a north, south, east, west formation for steam to escape. Brush the egg wash over the top crust and sprinkle with sugar.

Bake for about 50 minutes. Remove from the oven and place on a rack to cool.