

## Cherry Pie

Makes one 23 cm pie

### Pie Crust:

- 350 g all-purpose flour
- 1 tsp salt
- 15 g granulated white sugar
- 225 g cold unsalted butter, cut into large chunks
- 60 - 120 ml ice cold water



### Cherry Filling:

- 4 C (1 liter) canned cherries, drained with 80 ml cherry juice reserved
- 50 g granulated white sugar, or to taste
- 30 g cornstarch
- 1/8 teaspoon salt
- 1 T freshly squeezed lemon juice
- 1/2 tsp vanilla extract
- 1/2 tsp kirsch or 1/4 tsp almond extract (optional)
- 25 g butter, cut in small pieces



### Glaze:

- 2 T cream
- Granulated white sugar

### Pie Crust:

1. In a food processor, place the **flour**, **salt**, and **sugar** and process until combined. Add the **butter** and process until the mixture resembles coarse meal (**about 15 seconds**).
2. Pour **60 ml ice cold water** in a slow, steady stream, through the feed tube until the dough just holds together when pinched. If necessary, add more water.
3. Turn the dough onto your work surface and gather into a ball. Divide the dough in half, flattening each half into a disk. Then cover with plastic wrap and **refrigerate for about 1 hour or until firm**. This will chill the butter and relax the gluten in the flour.
4. After the dough has chilled sufficiently, remove one portion of the dough from the fridge and place it on a lightly floured surface. Roll the pastry into a 30 cm circle. (To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll (always roll from the center of the pastry outwards).) Fold the dough in half and gently transfer to a 23 cm pie pan. Brush off any excess flour and tuck the overhanging pastry under itself, crimping as desired. Refrigerate the pastry, covered with plastic wrap, while you roll out the remaining pastry and make the cherry filling.

5. Meanwhile, remove the second round of pastry and roll it into a 30 cm circle. Using a 6 cm star cookie cutter, cut out about 20 stars. Place the stars on a parchment paper-lined baking sheet, cover with plastic wrap, and place in the refrigerator.
6. **Preheat oven to 220°C** and place the oven rack in the lower third of the oven.

### Cherry Filling:

1. Place the drained cherries in a large bowl. Add the **sugar, corn starch, salt, lemon juice, vanilla,** and **Kirsch** or **almond extract** (if using) and gently toss to combine. **(If using canned cherries also add the 80 ml reserved cherry juice.)** **Let sit for about 10-15 minutes** and then pour the mixture into the prepared pie shell and dot with the 25 g of **butter**. Lightly brush the rim of the pastry shell with **cream**. Starting at the outside edge of the pie, place the cut-out pastry stars in a circular pattern on top of the cherries, making sure the tips of the stars are touching. Once the top of the pie is completely covered with the pastry stars, lightly brush the entire surface with the cream. Sprinkle with a little **granulated white sugar**.
2. Place the pie on a larger baking pan, lined with parchment paper, to catch any spills. Bake the pie for about 15 minutes and then **reduce oven temperature to 180°C**. Continue to bake the pie for **about 25 – 35 minutes** or until the crust is a deep golden-brown color and the cherry juices are starting to bubble. If the edges of the pie are browning too much during baking, **cover with a pie shield or foil ring**.
3. Place the baked pie on a wire rack to **cool for 3-4 hours**.
4. Serve at room temperature with softly whipped cream or vanilla ice cream. Store any leftovers for 2 – 3 days at room temperature or in the refrigerator.

