

Cherry Pie



Ingredients

Double pie crust pastry, unbaked (homemade or store bought)
1 cup granulated sugar
1/4 teaspoon almond extract
pinch of salt
3 tablespoons quick-cooking tapioca, or up to 4 tablespoons for thicker filling (use all purpose flour if needed as a substitute)
1/4 teaspoon ground cinnamon
Zest of 1 lemon
2 teaspoons freshly squeezed lemon juice
Zest of 1 orange
1 tablespoon freshly squeezed orange juice
6 cups thawed SWP cherries
2 tablespoons unsalted butter, cut into small pieces
1 egg mixed with 1 teaspoon water for brushing on top before baking
1 tablespoon coarse sugar for sprinkling on top

Directions

1. Prepare the double crust pie pastry. Divide into two disks and refrigerate until needed.
2. Line a large heavy-duty rimmed baking sheet with foil and place in the oven in case it leaks. Preheat oven to 425° F.
3. In a large mixing bowl combine the sugar, almond extract, salt, tapioca, cinnamon, lemon zest, lemon juice, orange zest, and orange juice.
4. Fold in the thawed cherries and set aside for 15 minutes, stirring once or twice.
5. While the cherries rest, roll half the pastry into a circle large enough to fit into a 9-inch deep-dish pie plate with a 1-inch overhang. Gently ease the pastry into the pie pan taking care not to stretch the dough.
6. Pour the sugar and cherry mixture into the unbaked pie crust. Dot with pieces of butter and refrigerate while rolling out the top crust.
7. Roll out the remaining disk of pastry and fit over the cherries. Crump and seal the crust as desired. Cut a few vents for the steam to escape.
8. Brush the top crust with the egg wash, then sprinkle with coarse sugar.
9. Place the pie on the preheated baking pan and bake for 15 minutes at 425° F. Reduce the temperature to 350° F and continue baking for another 30 to 40 minutes or until the crust is golden brown and the filling is bubbling.
10. Allow the pie to cool to room temperature before serving, about 2 or 3 hours.

Notes: The cherries must be completely thawed. One whole cup of water will drain from the six cups of frozen cherries.