



Cherry Pie Bites

## Introduction

Cherry pie bites are a delightful twist on the classic dessert, offering all the sweet and tangy flavors of traditional cherry pie in a convenient and bite-sized format. These treats are perfect for parties, picnics, or simply indulging at home. With their flaky crust and luscious cherry filling, they are sure to satisfy any sweet tooth.

## Detailed Ingredients with measures

For the crust:

- 1 package of refrigerated pie crusts (usually contains 2 crusts)

For the cherry filling:

- 1 can (21 oz) of cherry pie filling
- 1 tablespoon of cornstarch (optional, for thickening)
- 1 teaspoon of vanilla extract

For assembly:

- 1 egg (for egg wash)
- 1 tablespoon of granulated sugar (for sprinkling)

## Prep Time

The prep time for these cherry pie bites is approximately 15 minutes. This includes gathering all ingredients and preparing the pie crust and filling.

## **Cook Time, Total Time, Yield**

The cook time for the cherry pie bites is around 15-20 minutes. Thus, the total time from preparation to baking is roughly 30-35 minutes. This recipe yields about 12 cherry pie bites, making it a perfect treat for sharing or enjoying throughout the week.



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## Detailed Directions and Instructions

### **Prepare the Oven**

Preheat your oven to 375°F (190°C).

### **Prepare the Pie Crust**

Roll out the pie crust on a floured surface. Use a cookie cutter or a glass to cut out circles that will fit your muffin tin.

### **Assemble the Pie Bites**

Gently press each pie crust circle into the cups of a greased muffin pan. Ensure they cover the bottom and sides adequately.

### **Add Cherry Filling**

Spoon the cherry pie filling into each crust-lined muffin cup, filling them about three-quarters full.

### **Add Crust Topping**

Use leftover pie crust to cut out shapes (like stars or hearts) and place them on top of the cherry filling for decoration.

### **Bake the Pie Bites**

Transfer the muffin tin to the preheated oven and bake for 15-20 minutes, or until the crust is golden brown.

### **Cool and Serve**

Remove the muffin tin from the oven and allow the pie bites to cool in the pan

for about 5 minutes before transferring them to a wire rack to cool completely.

## Notes

### Storage Instructions

Store any leftover cherry pie bites in an airtight container at room temperature for 1-2 days, or in the refrigerator for up to a week.

### Freezing Tips

These cherry pie bites can also be frozen. To do so, allow them to cool completely and then store them in a freezer-safe container. They can be frozen for up to 3 months.

### Variation Suggestions

Feel free to substitute the cherry filling with other fruit fillings, such as blueberry or apple, for different flavors.

### Serving Suggestions

Serve these bites with a scoop of vanilla ice cream or whipped cream for an extra treat.



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**Cook techniques**

**Click next page below**