



Delicious Homemade Cherry Pie Recipe

Introduction

Cherry pie is a classic dessert that brings warmth and nostalgia to the table. This delightful recipe from Love and Lemons showcases how to create a perfectly balanced cherry pie filled with tart cherries and a beautifully flaky crust. Whether celebrating a special occasion or simply enjoying a sweet treat, this cherry pie is sure to impress.

Ingredients

2 pounds frozen pitted tart cherries, thawed, juices reserved

¼ cup cornstarch
¼ cup plus 1 tablespoon water
¾ cup cane sugar
½ teaspoon cinnamon
½ teaspoon ground ginger
¼ teaspoon almond extract
Pinch of salt
1 recipe Pie Crust, chilled at least 2 hours
1 large egg
Coarse sugar (optional)
Vanilla ice cream, for serving

Prep Time

30 minutes (plus chilling time)

Cook Time

60 to 70 minutes

Total Time

Approximately 4 hours, including cooling

Yield

One 9-inch pie

Instructions

1. **Prepare the Cherry Filling:**

- Place the thawed cherries in a strainer set over a bowl to capture the excess juices. Measure 1 cup of the cherry juice. If you don't have 1 cup, microwave the cherries for 15 seconds, and they'll release more juice. Repeat until you have 1 cup. Save any extra juice for another use.
- In a small bowl, stir together the cornstarch and $\frac{1}{4}$ cup of the water until smooth. Set aside.
- Place the 1 cup cherry juice in a small saucepan and bring to a boil. Add the sugar, stir, and return the mixture to a boil. When the sugar is dissolved, add the cornstarch mixture and stir until the juices thicken and become clear and glossy. Remove from the heat and pour over the cherries. Stir in the cinnamon, ginger, almond extract, and salt. Allow to cool completely.

2. **Prepare the Pie Crust:**

- Follow the instructions in the pie crust recipe to roll out the bottom crust, leaving a $\frac{1}{2}$ -inch overhang on all sides of the pie plate. Loosely cover with plastic wrap and chill for 30 minutes.
- Arrange an oven rack in the bottom third of the oven. Place a baking sheet on the rack and preheat the oven to 425°F with the baking sheet inside it.
- Meanwhile, roll out the remaining pie dough for the top crust. Transfer it to a baking sheet, loosely cover it with plastic wrap, and place in the fridge until the bottom crust has chilled for 30 minutes.

3. **Assemble the Pie:**

- In a small bowl, whisk together the egg and the remaining 1 tablespoon water. Set aside.
- Remove the bottom crust from the refrigerator and pour in the cooled filling.
- Transfer the top crust to a cutting board and use a sharp knife or pizza cutter to cut it into 1-inch strips. Evenly space 4 to 5 strips crosswise over the pie. Weave 4 to 5 more strips through the crosswise strips to create a lattice,

pulling back the original strips as necessary to weave.

- Trim the edges of the lattice, then fold the edges of the bottom crust up and over it so that the edge of the dough is in line with the edge of the pie plate. Crimp the dough with your fingers or a fork to seal.
- Brush the lattice with the egg wash and sprinkle with coarse sugar, if using.

See also Southwest Chicken and Avocado Salad

4. ****Bake the Pie:****

- Place the pie on the hot baking sheet in the oven. Bake for 20 minutes, then reduce the heat to 375°F and bake for 40 to 50 minutes, or until the crust is golden brown and the filling has been bubbling for several minutes. If the edges of the crust start to brown too much before the filling is bubbling, tent them with foil and continue baking until the filling bubbles.
- Allow to cool completely before slicing and serving, about 4 hours.
- Serve with vanilla ice cream.

Detailed Directions and Instructions

Prepare the Cherry Filling:

- Place the thawed cherries in a strainer set over a bowl to capture the excess juices. Measure out 1 cup of the cherry juice. If there isn't enough, microwave the cherries for 15 seconds to release more juice, repeating until you have 1 cup. Reserve any extra juice for later use.
- In a small bowl, mix the cornstarch with $\frac{1}{4}$ cup of the water until smooth and set aside.
- Pour the 1 cup of cherry juice into a small saucepan and bring it to a boil. Add the sugar, stir, and let the mixture return to a boil. Once the sugar dissolves, add the cornstarch mixture and stir until the mixture thickens and becomes clear and glossy. Remove from heat and pour this over the cherries. Stir in the cinnamon, ginger, almond extract, and salt. Allow the mixture to cool completely.

Prepare the Pie Crust:

- Follow the pie crust recipe to roll out the bottom crust, ensuring to leave a ½-inch overhang on every side of the pie plate. Loosely cover the rolled crust with plastic wrap and chill it in the refrigerator for 30 minutes.
- Move an oven rack to the bottom third of the oven and place a baking sheet on this rack. Preheat the oven to 425°F with the baking sheet inside.
- Roll out the remaining pie dough for the top crust. Transfer it to a baking sheet, cover loosely with plastic wrap, and refrigerate while the bottom crust chills.

See also S'mores Chocolate Cake Recipe

Assemble the Pie:

- In a small bowl, whisk together the egg and the remaining 1 tablespoon of water; set aside.
- Take the bottom crust from the refrigerator and pour in the cooled cherry filling.
- Move the top crust to a cutting board and cut it into 1-inch strips using a sharp knife or pizza cutter. Arrange 4 to 5 strips crosswise over the pie filling, then weave an additional 4 to 5 strips through the crosswise strips to create a lattice, adjusting the strips as necessary.
- Trim the edges of the lattice and fold the edges of the bottom crust over the lattice strips so the edge aligns with the pie plate's edge. Crimp the edges using your fingers or a fork to seal the pie.
- Brush the lattice with the egg wash and sprinkle with coarse sugar if desired.

Bake the Pie:

- Position the assembled pie on the hot baking sheet in the oven. Bake for 20 minutes at 425°F, then reduce the heat to 375°F and continue baking for 40 to 50 minutes until the crust is golden brown and the filling has been bubbling for several minutes. If the edges of the crust brown too quickly, cover them with

foil and bake until the filling is bubbling.

- Allow the pie to cool completely before slicing, which will take about 4 hours. Serve with vanilla ice cream.

Notes

Cherry Quality:

- Use tart cherries for the best flavor and balance against the sweetness of the sugar.

Crust Handling:

- Ensure that the pie crust is chilled adequately to prevent it from becoming soggy during baking.

Serving Suggestions:

- Serve the pie warm or at room temperature with a scoop of vanilla ice cream for an enhanced dessert experience.

Storage:

- Store any leftover pie in the refrigerator, covered, for up to 4 days. Reheat in the oven before serving for the best taste.



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Cook techniques

Preparing Cherry Filling

To prepare the cherry filling, ensure the cherries are thawed and excess juices are drained. It's important to measure the cherry juice accurately and thicken it with a cornstarch mixture for the perfect consistency.

Making the Pie Crust

When making the pie crust, allow it to chill properly to achieve a flaky texture. Roll the dough evenly and leave an overhang for crimping the edges later.

Assembling the Pie

For a cherry pie, it's essential to cool the filling before pouring it into the crust. Creating a lattice top involves cutting strips of dough and weaving them accurately for an aesthetic look and even baking.

See also [Instant Pot Corn Chowder with Cream Cheese and Bacon](#)

Baking the Pie

Baking the pie on a preheated baking sheet helps in achieving a crispy bottom crust. Monitor the pie closely to avoid over-browning the edges and ensure the filling is bubbling before removing it from the oven.

Cooling and Serving

Let the pie cool completely to set the filling before slicing. Serving with vanilla ice cream enhances the flavor and texture of the dessert.

FAQ

Can I use fresh cherries instead of frozen?

Yes, you can use fresh cherries, but you may need to adjust the sugar and cooking time as fresh cherries can vary in sweetness.

What is the best way to store leftovers?

Store leftover pie in the refrigerator covered with plastic wrap or in an airtight container. Consume within a few days for the best flavor.

Can I make the pie crust ahead of time?

Absolutely! The pie crust can be prepared in advance and stored in the

refrigerator or freezer until ready to use.

What can I use instead of cornstarch?

If you don't have cornstarch, you can use arrowroot powder or tapioca starch as alternatives for thickening.

How can I tell when the pie is done baking?

The pie is done when the crust is golden brown and you can see the filling bubbling through the lattice.

Conclusion

Enjoy the delightful flavors of your homemade cherry pie, a classic dessert that is perfect for any occasion. The combination of tart cherries and a buttery lattice crust, enhanced with warm spices and a hint of almond, creates a comforting treat. Serve it warm with vanilla ice cream for an extra special touch, and share this deliciousness with friends and family!

More recipes suggestions and combination

Blueberry Pie

Substitute frozen tart cherries with frozen blueberries for a sweet and juicy alternative.

Mixed Berry Crisp

Combine tart cherries and blueberries with a crumbly oat topping for a delightful twist on pie.

Cherry Almond Muffins

Incorporate tart cherries and almond extract into a muffin batter for a delicious morning treat.

Cherry Yogurt Parfait

Layer cherry pie filling with yogurt and granola for a refreshing and healthy dessert option.

Chocolate Cherry Brownies

Add chopped cherries to brownie batter for a rich and indulgent dessert that combines the flavors of chocolate and tartness.

Cherry Smoothie Bowl

Blend cherries with yogurt and top with granola, fresh fruits, and nuts for a nutritious breakfast or snack.

Cherry Jam

Use leftover cherries and their juice to make a sweet cherry jam, perfect for spreading on toast or biscuits.



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