

Sour Cherry Pie



My favorite cherry pie with a homemade flaky crust

Serves 8

2c all~purpose flour	3T quick~cooking tapioca	6c fresh sour cherries, pitted
1t salt	2t pure almond extract	milk, to brush crust
3/4c + 1T butter flavored Crisco	2T cornstarch	1T sugar, to garnish crust
1/2c ice water	1/4t salt	whole nutmeg, grated, to garnish crust
1T sugar	1 1/4c sugar	

To make dough: In large bowl, thoroughly stir together flour and salt. Add the shortening and mix until mixture resembles coarse meal. Measure out 7T ice water and sprinkle over flour mixture, tossing with a fork until evenly incorporated. Gently knead until the dough holds together smoothly when pressed between your fingertips. If necessary, add 1T or more water to moisten. Dough should not be dry.

Turn dough out onto large sheet of waxed paper. Gently knead until the dough holds together and is very smooth. Divide dough into two sections. Roll out dough between layers of waxed paper until it is a 11" round. Peel off top layer of waxed paper flip into 10" pie pan. Peel off remaining layer of waxed paper. Roll out top dough between two layers of waxed paper but do not remove paper until ready to top cherries.

Preheat oven to 425. Finely grind tapioca in spice mill. Place cherries in large bowl and add ground tapioca, cornstarch, salt and sugar. Toss well and let stand 30 minutes.

Fill bottom crust with cherry mixture. Remove one layer of waxed paper and flip onto cherries. Remove second sheet of waxed paper and crimp edges together. Cut several steam holes in top crust. Brush with milk, sprinkle with sugar and grate a little fresh nutmeg on top of crust.

Bake 30 minutes. Reduce oven temperature to 375. Continue to bake until crust is deep golden brown and filling is bubbly in center, 35~45 minutes. Cover with foil if crust gets too brown.

Prepare Ahead Tip

Prepare pie up to the point of baking. Cool completely, tightly cover with foil and freeze. Thaw overnight in refrigerator day before consumption. Bake as directed.