

Cherry Pie

Pie Dough

- 2 ½ cups flour
- 2 sticks unsalted butter, cold and cubed
- ½ - ¾ cup cold milk
- 1 tbsp sugar
- Parchment paper

Pie Filling

- 5 cups fresh cherries, halved and quartered.
- 2/3 cup sugar
- 4 – 5 Tbsp corn starch
- 1 Tbsp lemon juice
- ¼ tsp almond extract
- ¼ tsp cinnamon
- ¼ tsp salt
- 2 Tbsp butter
- Egg wash: 1 egg and splash of milk

1. Mix flour and sugar in a bowl. Add butter. Use a fork to cut butter into flour until it resembles coarse meal.
2. Gradually add milk to flour mixture and stir. Stop adding milk when dough forms a large clump.
3. Dump onto parchment paper and knead dough into a ball. Then form two discs. Refrigerate for at least 30 minutes.
4. Filling: Place all the filling ingredients into a sauce pan. Mix together until it boils. Remove from heat.
5. Preheat oven to 425.
6. Remove dough from refrigerator. Roll out each disc into squares.
7. Add filling to the center of dough.
8. Place the top crust to pie. Pinch edges together.
9. Using a pastry brush, brush crust with egg wash. Cut slits into top of crust.
10. Bake for 15 minutes at 425. Reduce heat to 375 and bake until crust is golden brown, 45-50 minutes. Cool on a wire rack for at least one hour before serving.