

Homemade Cherry Pie Recipe

- **Difficulty: Easy**
- **Category: Desserts, Vegetarian**
- **Cuisine: American**
- **Cooking Method: Baking**

Servings: 8 yield(s)

Prep Time: 30 mins

Cook Time: 55 mins

Total Time: 85 mins

Ingredients:

Pie Crust:

- **2 1/2 cup Flour**
- **1/2 tsp Kosher salt**
- **200 g Butter**
- **2 tbsp Granulated sugar**
- **7 tbsp Ice water**

Cherry filling:

- **5 cup Cherries**
- **2/3 cup Granulated sugar**
- **1 tbsp Lemon juice**
- **1/4 cup Cornstarch**
- **1 tsp Vanilla extract**

Instructions:

- **Step 1: Start by making the pie dough. You will need two pie doughs for this recipe, one for the top, and one for the bottom. In a food processor, add the flour, sugar, and salt, and mix until combined.**
- **Step 2: Add cold cubed butter and blend until the butter and the flour mixture are combined.**

- **Step 3:** Add ice water and mix for 10 seconds. Press the dough between your fingertips and if the dough comes together, it's ready. If not, add another tbsp of water.
- **Step 4:** Transfer the dough to a clean floured surface and gather the dough into a ball. Cover with plastic wrap and place in the fridge for at least an hour.
- **Step 5:** Make the cherry pie filling: In a medium mixing bowl, add the pitted cherries, sugar, cornstarch, lemon juice, and vanilla extract. Mix well with a spoon until well combined.
- **Step 6:** Transfer one of the two pie dough disks onto a clean floured surface and roll with a rolling pin into a circle and transfer it into a pie pan. make little holes with a fork and freeze for 20 minutes.
- **Step 7:** Roll the second pie crust and cut it with a pizza cutter or with a knife into 1/2-inch-thick strips.
- **Step 8:** Add the cherry filling to the pie, add small cubes of butter, and create a lattice crust on top of the filling. freeze the pie for 20 minutes to prevent the dough from browning quickly. Preheat an oven to 220c (425f).
- **Step 9:** Mix one egg with a tbsp of milk or cream and brush the top of the pie. Sprinkle brown sugar on top.
- **Step 10:** Bake the pie in a 220c (425f) preheated oven for 20 minutes, then reduce the heat to 180c (350f) and bake for another 30 minutes or until the crust is golden brown and the cherries are bubbling.