

# MAKE IT!

## Sour Cherry Pie



### INGREDIENTS

pastry for one pie crust and lattice

2 jars **American Spoon Fruit Perfect Sour Cherries**

1 tablespoon cornstarch

¼ cup sugar

½ teaspoon vanilla extract

### INSTRUCTIONS

1. Preheat oven to 350 degrees at least 15 minutes before baking time. In a large bowl, whisk together the cornstarch and water. Add the jars of sour cherries, sugar, and vanilla to the cornstarch mixture and stir to combine.
2. Remove pie dough from refrigerator. On a floured work surface, roll dough ¼-inch thick. Cut two 13-inch rounds out of the rolled dough. Carefully transfer one of the dough rounds to pie pan. The dough should hang over the top rim of the pie tin by about 1 inch. Pour in cherry filling.
3. For the lattice top, cut remaining dough round into ½-inch-thick strips. Place half the strips, equally spaced, over the top of the pie. Weave in the remaining strips at a 90-degree angle. Trim excess to a ½-inch overhang. Fold over the bottom crust to encase the lattice ends, creating a double wall crust. Crimp together, making sure the crust is flush with outer edge of pie pan. If desired, brush crust with egg wash and sprinkle with coarse sugar.
4. Place foil on pie edge (to prevent the crust from overbrowning). Place the pie on a parchment-lined baking sheet and bake 30 to 35 minutes. Remove the foil from the crust and continue cooking until the filling is bubbling and the crust is golden (another 15-20 minutes). Allow pie to cool before serving.

