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makes one 9-inch pie

INGREDIENTS

1 recipe flaky pie crust, for double crusted pie

1 lb pitted tart cherries (about 4-5 cups after pitting)

1 ½ cups plus one tbsp sugar

¼ tsp salt

1 tbsp lemon juice

¼ cup quick-cooking tapioca (ground in a spice grinder and measured afterward) or 3 tbsp corn starch

1 cold tbsp butter, cubed

1 lightly beaten egg

TART CHERRY PIE

Juliet Glass, Maryland Farmers Market Association

If you want to make a lattice, check out these step-by-step directions: <http://www.finecooking.com/article/making-lattice-top-fruit-pies>

METHOD

Combine pitted cherries, 1 ½ cups sugar, salt, and lemon juice, and let sit at room temperature for 1 hour. Drain the liquid into a small pan, set cherries aside, and bring the liquid to a simmer over medium heat. Lower heat and simmer until reduced by half. Return liquid to cherries and let cool. Add tapioca pearls or corn starch and mix to combine.

Line 9" pie dish with one of the crusts, leaving ½ inch overhang and put in the fridge. Roll out second crust, and cut into strips if making a lattice top and put in the fridge.

Remove lined pie dish from the fridge, add the filling, top with cubed butter, and weave the lattice on top. If you find that the strips are difficult to handle and melting, return the pie and remaining strips to the fridge for 5 to 10 minutes.

Once lattice is woven, trim the excess off the strips, turn the ½ overhang over the strip ends, and crimp.

Brush top (but not the edge) with beaten egg and sprinkle with remaining tablespoon of sugar. Return to fridge for 30 minutes if using glass pie dish (if using metal tin, put in freezer).

While the pie is resting, preheat oven to 400F and put a cookie sheet lined with foil on lowest rack.

Place the pie in the oven, lower heat to 375F, and cook for 45 minutes to an hour, until the filling is bubbling and the crust is golden. If using a metal pie pan, place directly on the cookie sheet. If using a glass pie dish, place on rack directly above the cookie sheet, which will catch any juices. Rotate pie halfway through baking.

The pie should cool for at least 2 or 3 hours to set.