



LATTICE TOP Cherry Pie

YOU'LL NEED

Pie pastry for a double crust

¼ cup cornstarch

1 ½ cups sugar

¼ teaspoon cinnamon

Pinch of salt

6 cups cherries (*fresh or canned sour cherries or jarred Morello cherries*)

½ teaspoon almond extract

HOW TO MAKE

On a floured surface, roll out one disk of pie dough to a large 14-inch circle. Transfer to pie pan and trim the excess dough to an even 1-inch overhang around the pan circumference. Chill in refrigerator.

Remove second disk of dough from the refrigerator and roll out into a large rectangle. Using a pastry wheel, pizza wheel or sharp knife, cut 8 strips about 1 inch thick. Place on a baking sheet and place in refrigerator to chill.

In a large bowl, mix cornstarch, sugar, cinnamon and salt. Drain cherries (*if jarred or canned*) and gently stir in with almond extract. Pour filling into dough lined pie plate.

Heat oven to 425 degrees.

Remove dough strips from chilling. Place strips on top of the cherry pie filling in a crisscross pattern and weave together alternating pieces over and under each other. Trim the ends flush to the bottom crust overhang and fold the rim of the pie shell over lattice strips. Crimp by using your thumb and index finger to create a U or V shape pattern.

Bake for 25 minutes, then reduce oven temperature to 375, rotate the pie and continue baking for 25-30 more minutes. Check on the piecrust occasionally, and cover with aluminum foil if it is browning too quickly. Cool the pie on a wire cooling rack until the pie reaches room temperature.

Recipe: Sinclair & Moore • Design and Calligraphy: la Happy

