

Cherry Pie

Homemade cherry pie is such an easy pie recipe and works great with fresh or canned cherries, so you can enjoy cherry pie all year round!

Prep Time	Cook Time	Total Time
20 mins	45 mins	1 hr 5 mins

Course: Dessert Cuisine: American Servings: 12 slices
Calories: 122kcal Author: Lauren Allen



4.91 from 228 votes

Equipment

- Pie Pan

Ingredients

- 1.5 lbs fresh, sour cherries or three (14.5 oz) cans sour cherries
- 3/4 cup granulated sugar
- 2 Tablespoons lemon juice
- 1/3 cup cornstarch
- 2 Tablespoons butter
- 1/2 teaspoon ground cinnamon
- homemade pie crust (this recipe makes 2 crusts: one for the bottom and one for the top)
- 1 large egg white , beaten with a fork
- granulated sugar , for sprinkling on top

Instructions

If using fresh cherries:

1. Pit and halve the cherries. Add them to a saucepan with sugar and lemon juice and toss to combine. Cook over medium heat for a few minutes until juices are released. Use a slotted spoon to spoon cherries out into a bowl. Spoon some of the sauce into a cup and stir in the cornstarch until smooth. Return to pot with remaining juices and cook for a few minutes until thickened. Pour over cherries and set aside while you prepare the pie crust.

If using canned cherries:

1. Drain the juice from the cans of cherries into a saucepan, reserving 1/3 cup in a small bowl. Set the cherries aside. Add cornstarch to the bowl with the reserved 1/3 cup of juice and stir well to combine.
2. Heat the saucepan (that has the juice in it) over medium heat. Add the sugar and stir well. Bring mixture to a low boil. Stir in dissolved cornstarch mixture. Cook, stirring, until thickened, about 2-3 minutes. Stir in butter and lemon juice. Fold in the cherries. Add a few drops of red food coloring, if desired.
3. Allow mixture to cool to room temperature while you prepare the pie crusts.

Prepare Pie:

1. Preheat oven to 400 degrees F. Set aside a 9" pie pan. (If using canned cherries, there will be enough filling for a deep dish pie dish).
2. Remove one chilled pie crust dough from the fridge. On a lightly floured counter, roll out your dough to about 12" in diameter. Gently place in the bottom of pie dish. Spoon the cherry filling into the unbaked crust and sprinkle a little cinnamon over the filling. (If using fresh cherries, add a few small pieces of butter on top).
3. Remove the second pie crust from the fridge and roll it out in a similar manner. Use a pizza cutter, knife or pastry wheel to cut the crust into long strips, about 1/2" wide. Lay strips over the crust in a lattice pattern. (If you're lazy, like me, you can just lay half of the strips going one direction, and the others on top, going perpendicular, leaving a small space between each.)
4. Pinch the edges of the top and bottom pie crusts together and crimp the edge, if you like. Brush a thin layer of beaten egg white over the top of the pie crust and sprinkle some granulated sugar on top.
5. Bake at 400 degrees F for about 40-45 minutes. Check after about 25 minutes and gently place a piece of tinfoil over the top crust to keep it from getting too brown.
6. Remove to a wire cooling rack and allow to cool for several hours. Once cooled completely you can cut and serve it, or cover it and refrigerate it overnight to serve the next day.
7. Leftover cherry pie will last up to 5 days, stored in the fridge.

Notes

Make ahead Instructions: The cherry pie filling and pie crust can both be made a few days in advance, stored in the fridge until ready to use.

Freezing Instructions: Cover the baked and cooled cherry pie tightly and frozen for 2-3 months. Thaw overnight in the refrigerator. The prepared cherry pie filling and pie crust can also be frozen, stored separately.

Nutrition

Calories: 122kcal | Carbohydrates: 26g | Fat: 2g | Saturated Fat: 1g | Cholesterol: 5mg | Sodium: 21mg | Potassium: 106mg | Fiber: 1g | Sugar: 22g | Vitamin A: 90IU | Vitamin C: 4.2mg | Calcium: 7mg | Iron: 0.2mg