

Betty's Fresh Cherry Pie Beginning of 4th of July Recipes, 2012



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In this video, Betty demonstrates how to make Fresh Cherry Pie. This is the first recipe in a series of 4th of July videos.

Ingredients:

Pastry for a 9-inch two-crust pie (I used 2 prepackaged pie crust rounds, although you may choose to make pie crust rounds from scratch. You will find several recipes for pie crusts in [bettyskitchen](#).)

1 1/3 cups sugar

1/3 cup all purpose flour

4 cups fresh, tart cherries, washed and pitted

1/4 teaspoon almond extract

2 tablespoons chilled butter

1 egg, beaten

1 teaspoon sugar

Place 4 cups fresh, washed and pitted, tart cherries in a large mixing bowl. Set aside. In a medium-sized bowl, stir together 1 1/3 cups sugar and 1/3 cup all purpose flour. Mix with cherries. Place one round of pastry in a 9-inch pie pan, using your hands to pat it evenly on the bottom of the pie pan and up the sides to the top. Pour in cherry mixture. Sprinkle 1/4 teaspoon almond extract over the top. Cut 2 tablespoons chilled butter into small cubes and dot the top of the pie evenly with the butter cubes. Cover pie with top crust. Cut slits in the top crust for steam to escape. (I cut out heart shapes from the top crust, before placing it on top of the pie, so it did not need slits.) Seal bottom and top crust together all around and flute the edge of the crust. Brush top of crust and fluted edge with part of a beaten egg. Sprinkle top of crust with 1 teaspoon sugar. Cover the fluted edge of the pie crust with aluminum foil to prevent overbrowning. Remove foil for the last 15 minutes of baking, if the crust is not brown enough. Bake at 425 degrees (F) for about 35 to 45 minutes, or until filling is bubbly and crust is a golden brown. Remove from oven and place on a wire rack to cool. Cool completely before cutting. This pie is delicious, and I hope you are able to use it in your 4th of July meal! Love, Betty