

Sweet Cherry Pie

Yield: One 9-inch pie, 8 servings

For the Pie Crust:

2 1/2 cups flour
2 tablespoons sugar
1/2 teaspoon salt
16 tablespoons very cold unsalted butter, cubed
6 tablespoons very cold water

For the Cherry Filling:

2 red plums, halved and pitted
2 pounds pitted sweet cherries, cut into halves
1/2 cup sugar
1/8 teaspoon salt
1 tablespoon fresh lemon juice
2 tablespoons instant tapioca, ground (measure first, then ground)
1/8 teaspoon ground cinnamon
2 tablespoons unsalted butter, cubed
1 large egg, lightly beaten with 1 teaspoon water

For the Pie Crust:

In a stand mixer fitted with the paddle attachment, stir together the flour, sugar and salt. Add the butter and toss with a fork to coat with the flour mixture. Blend on medium-low speed until the texture resembles coarse cornmeal. The butter pieces should be no larger than small peas. While mixing on low speed, add the water and continue to combine just until the dough pulls together.

(Alternatively, you can use the food processor for the steps above.)

Remove the dough from the work bowl, divide in half and shape into two balls. Wrap tightly in plastic wrap and chill in the refrigerator for at least 30 minutes. Generously flour a work surface, remove one dough ball from the fridge and roll into a 12-inch circle, about 1/8-inch thick. (Rotate the disk as you roll to avoid sticking.)

Loosely roll the dough up around the rolling pin and unroll into the 9-inch pie plate. While lifting the outer edges with one hand, use your fingers from other hand to press the bottom of the dough into the plate. Refrigerate for 40 minutes. Meanwhile, prepare the filling.

For the Cherry Filling:

Adjust the oven rack to the lowest position. Place a baking sheet on the rack and preheat the oven to 400°F. In a food processor, process the plums and 1 cup of the cherries until smooth, about 1 minute. Scrape down the sides of the bowl as necessary. Strain the puree through a fine-mesh strainer into a large bowl, pressing on the cherries to extract as much of the liquid as possible. Discard the solids and

reserve the liquid. Stir the remaining cherries into the puree, then add the sugar, salt, lemon juice, tapioca and cinnamon. Stir, then let stand for 15 minutes.

Transfer the cherry mixture to the dough-lined plate, using a rubber spatula to scrape out all juices. Scatter the butter cubes over top of the fruit. Remove the second ball of dough from the refrigerator and roll onto the floured work surface into an 11-inch circle, about 1/8-inch thick. Loosely roll the dough around the rolling pin and unroll over the pie, leaving 1/2-inch overhang. Flute the edges using your thumb and forefinger. Brush the top and edges with egg wash, then slice 8 evenly spaced 1-inch-long vents in the top of the crust with a sharp knife. Freeze the pie for 20 minutes.

Place pie on the preheated baking sheet and bake for 30 minutes. Reduce the oven temperature to 350°F and continue to bake until juices bubble around the edges and the crust is deep golden brown, about 30 to 40 more minutes.

Remove pie from oven and transfer to a wire cooling rack. Let cool to room temperature, about 3 hours, to allow the filling to thicken and set before serving. Serve à la mode, optional.

Source: Pie Crust adapted from [Williams-Sonoma](#), via [Annie's Eats](#) with methods inspired from [Cook's Illustrated](#); Cherry Filling loosely adapted from [Cook's Illustrated, July 2010](#)