Cherry Pie

*Source:* Chef Scotty

*Yield:* 1 – 9” pie

4 c pie cherries, pitted
1 c sugar
¼ c cornstarch
¼ tsp almond extract

2 ea 9” pie crusts
1 ea egg
1 Tbl water
2 Tbl sugar

**Procedure:**
1. Put pie cherries in a heavy-bottom sauce pot and cook over medium heat, covered, until the cherries release their juice, about 10 minutes. Remove from heat.
2. Mix sugar and cornstarch thoroughly and pour all at once into cherries. Mix well.
3. Return to heat and stir constantly until thickened. Remove from heat and stir in almond extract. Allow to cool.
4. Make and egg wash by whisking the egg and water together.
5. Place one crust on the bottom of a 9” pie plate. Pour cooled filling into crust.
6. Moisten the rim of the crust with egg wash then top with second crust. Flute edges and cut several slits into the crust to release steam.
7. Brush crust with egg wash and sprinkle with sugar.
8. Bake and 375°F for 50 minutes until the crust is golden brown and the filling is bubbling.

*Chef Scotty's Notes:*
What else did you expect on Pie Cherry Week?

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**WSU Clark County Master Food Preservers**

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Food Preservation or Food Safety Questions?
Contact us via our Food Preservation & Safety Helpline
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on July 6, 2018.
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