# Fresh Cherry Pie Recipe

★★★★★

This ruby-red treat is just sweet enough, with a hint of almond flavor and a good level of cinnamon. The cherries peeking out of the lattice crust makes it so pretty, too.—Josie Bochek, Sturgeon Bay, Wisconsin

**TOTAL TIME:** Prep: 25 min. Bake: 55 min. + cooling

**YIELD:** 8 servings

## Ingredients

- 1-1/4 cups sugar
- 1/3 cup cornstarch
- 1 cup cherry juice blend
- 4 cups fresh tart cherries, pitted or frozen pitted tart cherries, thawed
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon almond extract

**PASTRY:** use Mike Nelson piecrust instead of this

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2/3 cup shortening
- 5 to 7 tablespoons cold water

## Directions

1. In a large saucepan, combine sugar and cornstarch; gradually stir in cherry juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Add the cherries, cinnamon, nutmeg and extract; set aside.
2. In a large bowl, combine flour and salt; cut in shortening until crumbly. Gradually add cold water, tossing with a fork until a ball forms. Divide pastry in half so that one ball is slightly larger than the other.
3. On a lightly floured surface, roll out larger ball to fit a 9-in. pie plate. Transfer pastry to pie plate; trim even with edge of plate. Add filling. Roll out remaining pastry; make a lattice crust. Trim, seal and flute edges.
4. Bake at 425° for 10 minutes. Reduce heat to 375°; bake 45-50 minutes longer or until crust is golden brown. Cool on a wire rack. **Yield:** 8 servings.

## Nutritional Facts

1 serving (1 slice) equals 457 calories, 17 g fat (4 g saturated fat), 0 cholesterol, 153 mg sodium, 73 g carbohydrate, 2 g fiber, 4 g protein.

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