

Cherry Pie

Adapted from *bon appétit*

Serves 8 to 10:

Ingredients

Pie Crust:

2 1/2 cups all purpose flour

1/3 cup almond flour

1/4 cup sugar

1 teaspoon kosher salt

2 sticks unsalted butter, cut into bits and chilled

2 egg yolks

1/4 cup ice water, plus more if needed

Filling:

3 pounds (or 6 cups) fresh or frozen sweet cherries, pitted

5 to 6 tablespoons cornstarch

1 cup sugar

1/4 teaspoon kosher salt

2 tablespoons fresh lemon juice

2 tablespoons unsalted butter, cut into bits

flour for dusting

large egg for egg wash

Demerara or raw sugar for garnish

Preparation

Add flour, almond flour, sugar and kosher salt to the bowl of a food processor and pulse to combine.

Add cold butter and pulse again until mixture looks pebbly.

In a small bowl mix together egg yolks and 1/4 cup ice water.

Drizzle over flour mixture and pulse to incorporate.

If needed, drizzle over more ice water until dough comes together.

Turn dough out onto a lightly floured surface and knead for about a minute until soft.

Divide in half, form two halves into balls and then flatten into disks.

Wrap disks in plastic and refrigerate for a couple of hours or up to two days.

Dough can also be frozen for up to a month; thaw overnight in the refrigerator before using.

In a large bowl, whisk together cornstarch, sugar and kosher salt.
Add pitted cherries to the bowl and toss with lemon juice; set aside.
Let chilled dough sit at room temperature for 5 minutes or so to soften.
On a lightly floured surface, roll out the first dough to a 12 inch diameter.
Lift and carefully line a 9" pie plate with the dough, letting excess dough overhang edge.
Use your knuckles to gently nudge dough into the corners of the plate.
Roll out second dough to a 12 inch diameter.
To vent pie, use cookie cutter, pastry tip or apple corer to cut out holes in center of top crust.
Fill the dough in the pie plate with the cherries and their juices; dot with bits of butter.
Top pie with vented crust.
Using a knife or kitchen shears, trim excess dough.
Fold top crust under edge of bottom crust, then crimp using your fingers to pinch the dough together.
Preheat oven to 425 degrees.
Brush top crust all over with egg wash made with an egg and a drop of water beaten together.
Sprinkle with Demerara or raw sugar; chill for 20 minutes.
Put pie plate on foil or parchment lined baking sheet and place in oven to bake for 15 minutes.
Turn oven down to 375 degrees and turn baking sheet to allow crust to brown evenly.
Continue baking for 50 to 60 minutes; cover with a foil tent if crust is browning too quickly.
The pie is done when the crust is golden brown and juices are bubbling.
Place pie on a wire rack and cool completely.
Serve with vanilla bean gelato or ice cream.

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