

Cherry Pie Filling

Savannah · 28/09/2024

**Prep Time**

40 mins

Difficult

Easy

Servings

6

Description

This cherry pie filling recipe is easy to make with just three ingredients for a delicious homemade pie filling. You can use fresh or frozen tart cherries.

Ingredients

— - 4 cups pitted tart red cherries - 1 cup white sugar - $\frac{1}{4}$ cup cornstarch

Instructions

1. Gather the ingredients. Place cherries into a saucepan over medium heat. Cover and cook
2. stirring often
3. until cherries release their juices and come to a simmer
4. 10 to 15 minutes. Whisk sugar with cornstarch in a bowl until combined; pour mixture into hot cherries and juice. Stir until thoroughly combined. Bring to a simmer over low heat; cook until thickened
5. about 2 minutes. Remove from heat and let cool before using as pie filling.