



The Best Cherry Pie

Savannah · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This delicious pie filling makes the best cherry pie Its also a great recipe if you have a helper If any juice bubbles over it tastes really good on top of ice cream

Ingredients

- - 1 (15 ounce) package double crust ready-to-use pie crust - 3 cups cherries
- pitted - $\frac{3}{4}$ cup white sugar - 3 tablespoons cornstarch - $\frac{1}{4}$ teaspoon almond extract - 2 tablespoons salted butter
- cut into bits

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil. Place bottom pie crust into a 9-inch pie pan; prick bottom with a fork. Bake in the preheated oven until crust lightly browned
2. about 8 minutes. Let crust cool 5 minutes. Combine cherries
3. sugar
4. cornstarch
5. and almond extract together in a bowl; pour into the par-baked crust and dot with butter. Cover with top crust
6. crimp edges to seal; cut vents into the top with a sharp knife. Place pie on the prepared baking sheet. Bake in the preheated oven for 30 minutes. If pie browning too fast cover with an aluminum foil tent. Continue baking until crust is golden brown and filling bubbly
7. 10 to 20 minutes more. Let cool on a wire rack
8. about 15 minutes.