

Fine w/ Food



CHERRY PIE

pie crust:

- 2 cups AP flour (or gf AP flour)
- 1 cup cold butter *it must be cold
- 2 tbsp. sugar (I've used both coconut sugar, regular sugar, and monk fruit and they all work!)
- 1 tsp. salt
- cup of ice-cold water set aside (how cold? ICE COLD!)

pie filling:

- 3 bags frozen cherries
- $\frac{1}{3}$ cup arrowroot powder (or $\frac{1}{4}$ cup cornstarch)
- $\frac{3}{4}$ cup sugar (I used monk fruit! a mixture of sugar and monk fruit works well too!)
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla extract
- 1 tbsp. lemon juice

egg wash:

- 1 egg
- splash of milk

CHERRY PIE

for the crust:

- 1.in a large mixing bowl, whisk flour, sugar, and salt. cut cold butter into small cubes and add to bowl, using your hands to combine the ingredients together. (if you have a Kitchen Aid more power to ya here)
- 2.next, begin forming the dough into a ball using your hands, occasionally adding 1 tablespoon of cold water until the dough is formed. (it's okay if you see some chunks of butter! that's how it'll get nice and flaky)
- 3.transfer dough to a bowl and cover with plastic wrap and let chill in the refrigerator for 1 hour. (or simply wrap dough in plastic wrap)

for the filling:

- 1.add cherries to a large pot on medium-high heat
- 2.when the cherries have defrosted and begun to simmer, lower the heat to medium and add the lemon juice, sugar, and salt. stir to combine
- 3.create a slurry by whisking the arrowroot powder with an equal amount of room temperature water. add to the cherries and stir to combine
- 4.continue cooking the cherries on medium heat until the filling has thickened, stirring occasionally. about 10 minutes
- 5.once the filling has thickened, transfer to a bowl and cool to room temperature

for the pie:

- 1.preheat oven to 375°f. using a rolling pin, roll out the pie dough onto a floured surface until dough is ¼ inch thick (I find that a large wooden cutting board or butcher block works best)
- 2.carefully place your pie dish on your dough and trace around with a knife, leaving about 1 inch or 2 of space so that you have enough dough for the sides
- 3.place the dough into your pie dish and carefully press the dough into the corners (do not stretch the dough)
- 4.combine the rest of the dough into a ball and roll out again onto your floured surface. using a knife (or a pizza cutter) cut the dough into 1-inch strips
- 5.add the cherry filling to the pie dish. create a lattice using the strips of dough. pinch the edges down. whisk together egg and a splash of milk and brush over the crust
- 6.transfer pie to the middle rack in your oven and bake for 1 hour. I recommend checking on the pie after 40 minutes to see how it looks (crust should be golden brown)
- 7.let pie completely set (overnight is best!). serve & enjoy!!!