

S h a r i l e e n ' s
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MAKES 1 × 9-INCH PIE



INGREDIENTS

1 batch Easy Mixer Pie Dough
440 g (3½ cups) fresh or frozen
pitted sour cherries
175 g (¾ cup + 2 Tbsp) sugar
40 g (¼ cup) all-purpose flour
122 g (½ cup) sour cream



EQUIPMENT · You will need a 9-inch pie plate.

PROCEDURE · Preheat your oven to 375°F (190°C).

1. In a medium bowl, mix together the cherries, sugar, and flour. Add the sour cream and stir until all the ingredients are combined. If your cherries are really juicy and look a bit watery, stir in another 2 tsp flour.
2. Roll out the pie dough and shape the shell. Fill the pie with the filling (level, not heaping) and then cover the pie with a lattice top and finish with egg wash.
3. Bake for 70 to 75 minutes, until the top is golden brown and the filling is bubbling and thickened. Allow the pie to cool completely before serving.

STORAGE · This pie will keep at room temperature for up to three days.