

Mulled Cherry Pie Filling

Poetry & Pies

total time: 15-20 minutes

yields: about 3 cups

Ingredients

- 4 cups (about 560g) fresh cherries (see note if using frozen*)
- ¼ cup (30g) cornstarch
- ¾ cup (177g) red wine, separated
- ½ cup (100g) brown sugar
- 1 tablespoon (13g) pure vanilla extract
- 1-1 ½ teaspoons (3-4g) ground cinnamon, to taste
- optional: a tiny pinch cloves or allspice



Instructions

1. Wash and dry the cherries. Remove stems. Using a [cherry pitter](#) or the method found [here](#), remove pits and cut cherries in half. You can leave them whole if you prefer, but I like packing as many cherries in a dessert as I can, so halving them allows for this.
2. Add the cornstarch and ¼ cup red wine and whisk until smooth. Set aside.
3. Combine cherries, ½ cup red wine, brown sugar, vanilla, cinnamon and cloves (if using) in a medium saucepan. Bring to a gentle boil/simmer over medium heat, stirring frequently. Turn down to low and let simmer 1-2 minutes, until sugar is dissolved.
4. Stir the cornstarch again and *slowly* pour into the saucepan, stirring the cherries as you pour.
5. If you plan to use this in a pie or a recipe that will be baked for at least 20 minutes, cook for about 1 minute (until slightly thickened) after adding the cornstarch then remove from heat. Let cool 10-15 minutes before pouring into a chilled pie crust.
6. If you plan to use this in a cake, on a cheesecake, for jarring, etc., cook for 3-5 minutes, or until the sauce thickens and the cornstarch has dissolved (the cloudiness will cook

out of it when this happens). Add a splash more wine if it thickens too quickly, before the cloudiness cooks out. Pour into a clean, heatproof jar to chill. Sealing it while warm will help create a tight seal. Refrigerate until ready to use.

Enjoy!

Filling can be stored in the fridge in an airtight container for 2-4 weeks, or frozen for up to 3 months (depending on your freezer).

**If subbing frozen cherries, defrost and drain first then slice in half to get a thicker, more cherry-filled filling.*

Note on canning: *Cornstarch is not suitable for canning, meaning the filling is not shelf-stable and must be refrigerated. If you are experienced at subbing pectin or Clear Jel, this recipe should work with that but I do not know the exact substitution.*