

# Mulled Cherry Pie

Poetry & Pies

**prep time:** 40-45 minutes

**chill time:** 1 hour

**freeze time:** 20-30 minutes

**bake time:** 50-60 minutes

**total time:** 3 hours, 15 minutes (includes homemade crust)

**servings:** 8-12



## Ingredients

- double batch [sour cream pie crust](#) (or your [favorite pie crust](#))
- 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. Make the pie crusts ahead of time, at least one hour but ideally a day ahead. Be sure to double the recipe (but you can make it all in one bowl) and divide into two discs to chill.
2. While the pie crusts chill or when ready to bake, make the filling. 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.
3. Add the cornstarch and ¼ cup red wine and whisk until smooth. Set aside.

4. Combine cherries,  $\frac{1}{2}$  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.
5. Stir the cornstarch again and *slowly* pour into the saucepan, stirring the cherries as you pour.
6. Cook for about 1 minute after adding the cornstarch then remove from heat. Let cool in the fridge at least 15 minutes while you roll out your chilled pie dough.
7. Sprinkle your [pie pan](#) with some flour. Place the first pie dough disc on a lightly floured surface, then sprinkle the top with a little more flour. Begin rolling out the dough, rotating the [rolling pin](#) as you go. Be sure to flip and rotate the dough every so often, sprinkling a tiny bit more flour as needed to 1) keep it from sticking and 2) ensure you're rolling evenly. I tend to roll the bottom left too thin and the top right too thick. Rotating balances this out.
8. Roll the first disc out to  $\frac{1}{8}$ " or  $\frac{1}{3}$  cm thick, or about 12" or 30 cm in diameter. Gently roll half of the crust onto the rolling pin and transfer it to the pan. Gently lift the sides and ease them into the pan so it is flush with the bottom and edges. Avoid pressing it into the pan, as this can cause sticking. Leave a  $\frac{1}{2}$  inch overhang and trim the rest.
9. Roll the second disc out to the same size and thickness as the bottom crust. You don't want the lattice thicker than the bottom or it won't bake in the places where it overlaps. Cut into evenly sized strips, about  $\frac{1}{2}$  inch wide (or desired size).
10. Pour cooled filling into bottom crust. Weave the lattice pieces on top. Trim any excess to be flush with the bottom crust. Fold it under itself so it is flush with the edge of the pie pan. Shape as desired.
11. If desired, you can brush the pie with 1 egg whisked well with 1 tablespoon milk (or just milk for a matte appearance). Optionally, you can also sprinkle each one with some coarse sugar.

12. At this point, preheat your oven to 400F/205C. (If you choose to skip the freezing step, then you'll need to preheat the oven when you start rolling out the crust).
13. Freeze! Yes, it's an extra step, but it really makes a flakier crust and sturdier pie. Freeze the whole pie for just 20-30 minutes before baking and you will get a perfect pie. Plus, it's the perfect amount of time to let the oven preheat nicely.
14. Bake on a foil lined baking sheet for 20-25 minutes, until the edges of the crust start to look golden. Tent loosely with foil at this point. Turn the oven down to 350 and bake another 20-30 minutes, until the filling bubbles throughout (may just be a little in the middle) and the crust is golden. Feel free to check it as it bakes and remove the foil if the top crust is too blond—each oven is different.

*Enjoy!*

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