

Summer Cherry Pie

Poetry & Pies

prep time: 25-30 minutes

chill time: 30 minutes

bake time: 50-60 minutes

total time: 2 hours (plus time to make and chill the pie crusts)

servings: 8-12 (for one 8"-10" pie)



Ingredients

- doubled batch of [foolproof lemon butter pie crust](#) (or layers of your favorite pie crust)
- 2 pounds whole cherries (more if using a larger pie pan)
- zest and juice of two medium lemons
- 1 cup (200g) sugar
- 3 tablespoons (23g) cornstarch
- 1 tablespoon (13g) pure vanilla extract
- pinch sea salt
- 1 tablespoon (14g) butter, cut into several pieces
- 1 tablespoon whole milk (or 1 egg whisked with 1 tablespoon milk--I just prefer the matte look and taste of a milk wash)

Instructions

1. Remove the stems then wash your cherries and let air dry ahead of time so no excess liquid remains.
2. Make your pie crust discs ahead of time and chill--ideally overnight.
3. When ready to bake, preheat oven to 425 (400 if using convection). Using a [cherry pitter](#) (or a straw, but a cherry pitter is SUCH a worthy investment if you plan to make more than one cherry dessert in your life), remove the pits. Slice your cherries in half (optional, but makes for a more cherry-filled filling).
4. Stir lemon zest with sugar until fragrant (or pulse together in a food processor).
5. Add lemon sugar, lemon juice, cornstarch, vanilla, and salt to the bowl with the cherries. Stir well and set aside while you roll out your crust.

6. Roll your chilled crust out on a lightly floured surface, flipping it every so often and using more flour as needed. Flipping prevents it sticking and also helps you roll it more evenly. Roll to somewhere between $\frac{1}{8}$ and $\frac{1}{4}$ inch thick (this [rolling pin](#) is a lifesaver here!), about 2-3 inches larger than your pie pan. Lightly sprinkle some flour in your pie pan. Roll about half of it up onto your rolling pin then gently slide this over your pie pan. Use your hands to gently ease it into the pan, gently forming it to the corners without pressing it down too hard. Leave $\frac{1}{2}$ inch crust hanging *past* the edge of the pan and trim off the rest. Set in the fridge while you roll out the second crust.
7. For the lattice, roll out the second crust to be slightly larger than the top of your pie pan and no more than $\frac{1}{8}$ inch thick. Use a sharp knife or pizza cutter to cut into $\frac{1}{2}$ to 1 inch strips (it's all personal preference). Set aside (cover with plastic wrap and refrigerate if you won't be able to weave the lattice within the next few minutes).
8. Stir your cherries one more time and add to the chilled pie crust, getting all of those juices in there. Spread evenly then dot with butter.
9. Weave the lattice strips over the cherry filling. [This video](#) shows you how to do it easily.
10. Trim any excess lattice that extends beyond the bottom crust's overhang. Gently tuck the overhanging crust under, pressing the lattice into it as you go so the two adhere to each other. Note: I actually folded the overhang *over* itself so the folded edge was flush with the outer edge of the pie pan. I find this easier to do with lattice, but it's unconventional.
11. Shape the edges any way you'd like. I just used a fork to gently crimp the edges on this pie. Brush with either milk or one egg whisked very well with a tablespoon of milk. The egg will give a shinier appearance. Sprinkle with coarse sugar.
12. Bake at 425/400 for 20 minutes then turn oven down to 375 for another 30-40 minutes, until the crust is golden brown and the filling bubbles in the center. If the edges begin to brown too quickly (almost always happens), tent the pie loosely with foil or put a [crust protector](#) on it.
13. Let cool at room temperature for 2-3 hours before cutting.

Enjoy!

Cover leftovers and store in the fridge 3-5 days. Reheat in an oven or toaster oven at 350 for 5-10 minutes.