

# Tart 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\*)
- ½ cup (100g) granulated sugar
- 1 tablespoon (13g) pure vanilla extract
- ¼ cup (30g) cornstarch
- ¼ cup (58g) fresh lemon juice (about 1 medium lemon)
- 1 tablespoon (6g) freshly grated lemon zest (optional)



## 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. Using a [microplane zester](#), finely zest the lemon then [squeeze](#) the juice into a small bowl, removing any seeds. If you don't have a fine grater, you can chop or process the zest to make it as fine as possible.
3. Stir the lemon zest and sugar together until fragrant.
4. Add the cornstarch to the bowl with the lemon juice and whisk until smooth.
5. Combine all ingredients in a medium saucepan. Cook over medium heat, stirring frequently, until the juice has thickened to your desired consistency. If you plan to use this in a pie, cook for no longer than 10 minutes. If you plan to use this in a cake or in a recipe where you won't be cooking the filling any further, cook for 10-15 minutes, until the sauce thickens and the cornstarch has dissolved (the cloudiness will cook out of it when this happens).

6. Use immediately or pour into a clean, heatproof jar. 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.*