

Dessert

Double-Cherry Lattice Pie

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Servings: 8

Preparation Time: 40 minutes

Start to Finish Time: 1 hour 40 minutes

2 1/4 cups all-purpose flour

3/4 cup sugar

1 tablespoon sugar (additional)

1 teaspoon Kosher salt

1 cup (2 sticks) cold unsalted butter, cut into pieces

3 tablespoons cornstarch

1/4 teaspoon freshly grated nutmeg

5 cups fresh Bing cherries (pitted) OR three 12-oz bags frozen pitted cherries (thawed & drained)

1/2 cup dried cherries

1/4 teaspoon almond extract

2 teaspoons whole milk

In a food processor, combine the flour, 1/4 cup of the sugar and 3/4 teaspoon of the salt. Add the butter and pulse until the mixture resembles coarse crumbs. Add four tablespoons of cold water and pulse until the dough begins to come together (if necessary, add more water one teaspoon at a time; do not overmix).

Divide the mixture between two pieces of plastic wrap. Shape each piece of dough into a 1-inch thick disk, wrap tightly and refrigerate until firm, about 30 minutes.

Preheat oven to 400 degrees.

On a lightly floured surface, roll one disk into a 12-inch circle. Fit it into the bottom and up the sides of a 9-inch pie plate. If necessary, trim along the edge of the dough, leaving a 1/4-inch overhang.

On a lightly floured surface, roll the other disk of dough into a 12-inch circle. Using a fluted pastry wheel or paring knife, cut ten 1-inch-wide strips of dough.

MAKE THE FILLING: In a bowl, combine the cornstarch, nutmeg, 1/2 cup of the sugar and the remaining 1/4 teaspoon of salt. Add the cherries and almond extract and toss to combine. Spoon the filling into the pie plate.

Weave the pastry strips over the filling, trim, then crimp as desired. (See the recipe for Make A Lattice Pie Crust).

Brush the lattice with the milk and sprinkle the remaining one tablespoon of sugar. Place the pie on a rimmed baking sheet and bake for 25 minutes.

Cover the edges of the crust with foil to prevent overbrowning and continue to bake until the filling bubbles and the crust is golden brown, about 25 to 30 minutes more.

Transfer the pie to a wire rack and let cool for at least one hour.

Serve warm or at room temperature.

Per Serving (excluding unknown items): 345 Calories; 12g Fat (31.1% calories from fat); 4g Protein; 56g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 240mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.