



## Cherry Pie

 Popular

READY IN



90 min.

SERVINGS



6

CALORIES



337 kcal

DESSERT

### Ingredients

- 0.1 tablespoon almond extract
- 1.5 tablespoons butter
- 4 cups cherries fresh
- 4 tablespoons cornstarch
- 1 cups granulated sugar
- 1 tablespoon granulated sugar
- 6 servings pie dough recipe for 2 crust pie your favorite

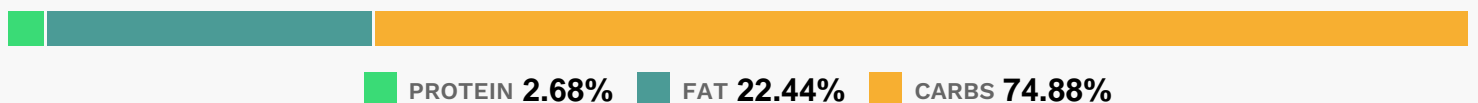
### Equipment

- bowl
- frying pan
- sauce pan
- oven
- stove

## Directions

- Watch how to make this recipe.
- Place cherries in medium saucepan and place over heat. Cover. After the cherries lose considerable juice, which may take a few minutes, remove from heat. In a small bowl, mix the sugar and cornstarch together.
- Pour this mixture into the hot cherries and mix well.
- Add the almond extract, if desired, and mix. Return the mixture to the stove and cook over low heat until thickened, stirring frequently.
- Remove from the heat and let cool. If the filling is too thick, add a little water, too thin, add a little more cornstarch.
- Preheat the oven to 375 degrees F.
- Use your favorite pie dough recipe. Prepare your crust. Divide in half.
- Roll out each piece large enough to fit into an 8 to 9-inch pan.
- Pour cooled cherry mixture into the crust. Dot with butter. Moisten edge of bottom crust.
- Place top crust on and flute the edge of the pie. Make a slit in the middle of the crust for steam to escape.
- Sprinkle with sugar.
- Bake for about 50 minutes.
- Remove from the oven and place on a rack to cool.

## Nutrition Facts



## Properties

Glycemic Index:35.36, Glycemic Load:27.48, Inflammation Score:-2, Nutrition Score:3.7204347735514%

## Flavonoids

Cyanidin: 27.79mg, Cyanidin: 27.79mg, Cyanidin: 27.79mg, Cyanidin: 27.79mg Pelargonidin: 0.25mg, Pelargonidin: 0.25mg, Pelargonidin: 0.25mg, Pelargonidin: 0.25mg Peonidin: 1.38mg, Peonidin: 1.38mg, Peonidin: 1.38mg, Peonidin: 1.38mg Catechin: 4.01mg, Catechin: 4.01mg, Catechin: 4.01mg, Catechin: 4.01mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 4.6mg, Epicatechin: 4.6mg, Epicatechin: 4.6mg, Epicatechin: 4.6mg Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.22mg, Kaempferol: 0.22mg, Kaempferol: 0.22mg, Kaempferol: 0.22mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 2.11mg, Quercetin: 2.11mg, Quercetin: 2.11mg, Quercetin: 2.11mg

## Nutrients (% of daily need)

Calories: 337.3kcal (16.87%), Fat: 8.68g (13.35%), Saturated Fat: 3.57g (22.3%), Carbohydrates: 65.15g (21.72%), Net Carbohydrates: 62.64g (22.78%), Sugar: 47.08g (52.31%), Cholesterol: 7.53mg (2.51%), Sodium: 110.28mg (4.79%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Protein: 2.33g (4.66%), Fiber: 2.51g (10.05%), Manganese: 0.16mg (8.16%), Vitamin C: 6.44mg (7.81%), Potassium: 226.96mg (6.48%), Vitamin B1: 0.08mg (5.57%), Iron: 0.93mg (5.15%), Folate: 18.66µg (4.66%), Vitamin B2: 0.07mg (4.39%), Copper: 0.08mg (3.82%), Phosphorus: 36.17mg (3.62%), Vitamin B3: 0.72mg (3.59%), Vitamin K: 3.73µg (3.55%), Magnesium: 13.57mg (3.39%), Vitamin A: 146.56IU (2.93%), Vitamin B6: 0.06mg (2.79%), Vitamin B5: 0.27mg (2.73%), Selenium: 1.61µg (2.3%), Calcium: 17.33mg (1.73%), Vitamin E: 0.24mg (1.62%), Zinc: 0.17mg (1.13%)