



Cherry Pie

READY IN



480 min.

SERVINGS



8

CALORIES



778 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon cinnamon
- ☐ 2 tablespoons cornstarch
- ☐ 2.5 cups flour all-purpose
- ☐ 5 tablespoons water
- ☐ 3 tablespoons cooking tapioca
- ☐ 0.3 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 1.5 sticks butter unsalted cold cut into 1/2-inch cubes
- ☐ 1 vanilla extract pure

- ☐ 8 servings whipped cream
- ☐ 0.3 cup shortening cold (preferably trans-fat-free)
- ☐ 8 servings milk whole for brushing

Equipment

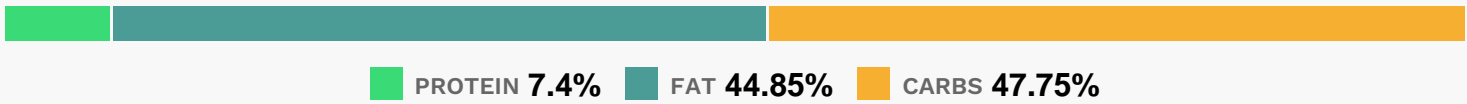
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ aluminum foil
- ☐ rolling pin

Directions

- ☐ Blend together flour, butter, shortening, and salt in a bowl with your fingertips or a pastry blender (or pulse in a food processor) just until mixture resembles coarse meal with some roughly pea-size butter lumps.
- ☐ Drizzle 5 tablespoons ice water evenly over mixture and gently stir with a fork (or pulse) until incorporated.
- ☐ Squeeze a small handful of dough: If it doesn't hold together, add more ice water, 1 tablespoon at a time, stirring (or pulsing) until incorporated. Do not overwork, or pastry will be tough.
- ☐ Turn dough out onto a work surface and divide into 8 portions. With heel of your hand, smear each portion once or twice in a forward motion to help distribute fat. Gather all dough together with pastry scraper. Divide dough with one half slightly larger, then form each piece into a ball and flatten each into a disk. Wrap each disk in plastic wrap and chill until firm, at least 1 hour and up to 2 days.
- ☐ Preheat oven to 425°F with rack in middle and put a large baking sheet on rack.
- ☐ Finely grind tapioca in grinder.

- ☐ Split vanilla bean lengthwise and scrape seeds into a large bowl with a small knife. (If using extract, add with fruit.)
- ☐ Whisk in ground tapioca, cornstarch, cinnamon, salt, and sugar, then add cherries and toss well.
- ☐ Let stand 30 minutes.
- ☐ Roll out larger piece of dough (keep remaining piece chilled) on a lightly floured surface with a lightly floured rolling pin into a 14-inch round. Fit into a 9-inch pie plate. Trim any excess dough to leave a 1/2-inch overhang. Chill shell while rolling out top crust.
- ☐ Roll out remaining dough on a lightly floured surface with a lightly floured rolling pin into a 12-inch round.
- ☐ Toss cherries well again, then add to shell and cover with top crust. Press edges of crust together, then trim, leaving a 1/2-inch overhang. Fold overhang underneath, then crimp decoratively and brush top crust with milk.
- ☐ Cut out 5 (1- by 1/2-inch) teardrop-shaped steam vents 1 inch from center and sprinkle with sugar (1 tablespoon).
- ☐ Bake pie on preheated baking sheet 30 minutes, then cover edge with a pie shield or foil and reduce oven temperature to 375°F. Continue to bake until crust is deep golden and filling is bubbling in center, 50 minutes to 1 hour more.
- ☐ Transfer pie to a rack to cool completely, 3 to 4 hours.

Nutrition Facts



Properties

Glycemic Index:31.14, Glycemic Load:56.93, Inflammation Score:-7, Nutrition Score:17.22086940641%

Nutrients (% of daily need)

Calories: 777.96kcal (38.9%), Fat: 39.14g (60.22%), Saturated Fat: 21.57g (134.79%), Carbohydrates: 93.75g (31.25%), Net Carbohydrates: 92.15g (33.51%), Sugar: 57.05g (63.39%), Cholesterol: 103.87mg (34.62%), Sodium: 222.54mg (9.68%), Alcohol: 0.04g (100%), Alcohol %: 0.01% (100%), Protein: 14.54g (29.08%), Vitamin B2: 0.7mg (41.26%), Calcium: 397.55mg (39.76%), Phosphorus: 363.36mg (36.34%), Vitamin B1: 0.47mg (31.51%), Selenium: 19.53µg (27.89%), Vitamin B12: 1.61µg (26.85%), Vitamin A: 1202.98IU (24.06%), Vitamin D: 3.13µg (20.89%), Folate: 75.43µg (18.86%), Potassium: 545.65mg (15.59%), Manganese: 0.31mg (15.35%), Vitamin B5: 1.53mg (15.32%), Vitamin B3: 2.65mg (13.25%), Magnesium: 47.78mg (11.95%), Zinc: 1.76mg (11.71%), Iron: 1.92mg (10.65%), Vitamin B6:

0.2mg (9.93%), Vitamin E: 1.23mg (8.2%), Fiber: 1.6g (6.4%), Vitamin K: 5.98µg (5.69%), Copper: 0.08mg (4.13%)