



Cherry Pie Inspired By an

READY IN



170 min.

SERVINGS



8

CALORIES



526 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract pure
- ☐ 1 tablespoon bourbon
- ☐ 4 cups cherries pitted halved
- ☐ 2 tablespoons cup heavy whipping cream
- ☐ 1 juice of lemon
- ☐ 1 teaspoon orange bitters
- ☐ 1 pound pie dough store-bought
- ☐ 2 tablespoons cooking tapioca quick
- ☐ 0.5 cup sugar raw

- ☐ 8 servings sugar raw
- ☐ 8 servings whipped cream for serving

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ pie form

Directions

- ☐ Combine the cherries, sugar and lemon juice in a saucepan, combine the cherries with sugar and lemon juice.
- ☐ Sprinkle with the tapioca and simmer for 5 minutes.
- ☐ Pour into a large bowl and stir in the bourbon, almond extract and orange bitters.
- ☐ Let cool and refrigerate for about 1 hour. Preheat the oven to 350 degrees F and place the oven rack in the lower third of the oven. Divide the dough into 2 equal pieces.
- ☐ Roll each dough piece on a lightly-floured surface into a 12-inch disk. Gently place one disk into a 9-inch pie pan, bringing it up the sides. Make a few incisions in the middle of the remaining crust.
- ☐ Pour the cherry filling into the prepared pie shell. Lightly brush the border of the pie shell with water, and top with the second piecrust. Tightly seal the dough by pressing the edge with a fork or your fingers. Create some decorative touches with the scrap dough if desired to decorate the pie. Lightly brush the pastry shell with the cream and sprinkle with a little sugar.
- ☐ Place the pie on a larger baking sheet lined with parchment paper to catch any spills.
- ☐ Bake the pie until the crust is a deep golden brown color and the cherry juices are starting to bubble, 35 to 45 minutes.
- ☐ Let cool, and then serve with softly whipped cream or vanilla ice cream.

Nutrition Facts



 **PROTEIN 5.1%**  **FAT 40.56%**  **CARBS 54.34%**

Properties

Glycemic Index:12.25, Glycemic Load:11.33, Inflammation Score:-4, Nutrition Score:8.2560868781546%

Flavonoids

Cyanidin: 20.84mg, Cyanidin: 20.84mg, Cyanidin: 20.84mg, Cyanidin: 20.84mg Pelargonidin: 0.19mg, Pelargonidin: 0.19mg, Pelargonidin: 0.19mg, Pelargonidin: 0.19mg Peonidin: 1.03mg, Peonidin: 1.03mg, Peonidin: 1.03mg, Peonidin: 1.03mg Catechin: 3.01mg, Catechin: 3.01mg, Catechin: 3.01mg, Catechin: 3.01mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 3.45mg, Epicatechin: 3.45mg, Epicatechin: 3.45mg, Epicatechin: 3.45mg Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 1.59mg, Quercetin: 1.59mg, Quercetin: 1.59mg, Quercetin: 1.59mg

Nutrients (% of daily need)

Calories: 525.8kcal (26.29%), Fat: 23.54g (36.22%), Saturated Fat: 10g (62.49%), Carbohydrates: 70.97g (23.66%), Net Carbohydrates: 67.63g (24.59%), Sugar: 36.56g (40.63%), Cholesterol: 33.28mg (11.09%), Sodium: 286.22mg (12.44%), Alcohol: 1.08g (100%), Alcohol %: 0.63% (100%), Protein: 6.65g (13.31%), Vitamin B2: 0.29mg (16.81%), Manganese: 0.31mg (15.62%), Vitamin B1: 0.2mg (13.56%), Fiber: 3.34g (13.36%), Phosphorus: 127.33mg (12.73%), Folate: 46.65µg (11.66%), Calcium: 108.6mg (10.86%), Iron: 1.84mg (10.22%), Potassium: 351.64mg (10.05%), Vitamin B3: 1.72mg (8.61%), Vitamin C: 6.7mg (8.12%), Vitamin B5: 0.77mg (7.65%), Vitamin A: 377.94IU (7.56%), Magnesium: 26.15mg (6.54%), Selenium: 4.54µg (6.48%), Vitamin K: 5.91µg (5.62%), Zinc: 0.78mg (5.17%), Copper: 0.1mg (5.1%), Vitamin B6: 0.1mg (4.85%), Vitamin B12: 0.26µg (4.39%), Vitamin E: 0.55mg (3.65%), Vitamin D: 0.19µg (1.28%)