



Lattice-Topped Triple-Cherry Pie

READY IN



45 min.

SERVINGS



8

CALORIES



645 kcal

DESSERT

Ingredients

- ☐ 0.5 cup cherries dried (scant 3 ounces)
- ☐ 24 cherries dark light
- ☐ 1 cinnamon sticks
- ☐ 3 tablespoons cornstarch
- ☐ 1 pound cherries fresh pitted
- ☐ 1 grating nutmeg whole with mallet
- ☐ 2 pie crust dough
- ☐ 0.5 cup sugar
- ☐ 8 servings whipped cream

- ☐ 8 servings whipping cream (for glaze)
- ☐ 1 star anise whole

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ measuring cup
- ☐ pie form

Directions

- ☐ Strain syrup from Morello cherries into measuring cup.
- ☐ Combine drained Morello cherries, 1/4 cup of strained Morello syrup, and cornstarch in medium bowl; stir to blend.
- ☐ Combine remaining strained Morello syrup, dried cherries, cinnamon, nutmeg, and star anise in heavy large saucepan. Cover and simmer over medium-low heat until cherries are plump, about 10 minutes. Uncover, increase heat to medium, and simmer until mixture bubbles thickly and is reduced to 3/4 cup, stirring occasionally, about 10 minutes longer. Discard cinnamon stick, nutmeg, and star anise.
- ☐ Add Bing cherries and sugar and stir over medium-low heat until sugar dissolves; increase heat to medium and simmer until fresh cherries are tender when pierced with sharp knife, about 5 minutes.
- ☐ Add Morello cherry mixture and stir over medium heat until mixture bubbles and thickens, about 3 minutes.
- ☐ Transfer pie filling to medium bowl and cool completely. DO AHEAD Can be made 4 hours ahead.
- ☐ Let stand at room temperature.
- ☐ Position rack in bottom third of oven and preheat to 400°F.
- ☐ Roll out 1 pie crust disk on floured surface to 12-inch round.

- ☐ Transfer to 9-inch-diameter glass pie dish. Trim dough overhang to 1 inch. Spoon cooled filling into crust.
- ☐ Roll out second pie crust disk on lightly floured surface to 13x10-inch rectangle.
- ☐ Cut dough rectangle lengthwise into 3/4-inch-wide strips. Arrange 5 dough strips across cherry filling in 1 direction and 5 strips in opposite direction, forming lattice and spacing evenly, weaving if desired.
- ☐ Brush bottom crust edge lightly with cream and press dough strips to crust to seal. Trim any overhang from dough strips. Turn dough edge of bottom crust up over dough strips, pinching gently to seal. Crimp edges decoratively.
- ☐ Brush edges and lattice lightly with whipping cream.
- ☐ Place pie on rimmed baking sheet and bake until crust is golden brown and filling bubbles thickly, about 50 minutes.
- ☐ Transfer pie to rack and cool to lukewarm, about 2 hours.
- ☐ Serve pie lukewarm or at room temperature with vanilla ice cream.

Nutrition Facts



Properties

Glycemic Index:31.89, Glycemic Load:19, Inflammation Score:-9, Nutrition Score:10.302173946215%

Flavonoids

Cyanidin: 9.86mg, Cyanidin: 9.86mg, Cyanidin: 9.86mg, Cyanidin: 9.86mg Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg, Peonidin: 0.49mg Catechin: 1.42mg, Catechin: 1.42mg, Catechin: 1.42mg, Catechin: 1.42mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 1.63mg, Epicatechin: 1.63mg, Epicatechin: 1.63mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.75mg, Quercetin: 0.75mg, Quercetin: 0.75mg, Quercetin: 0.75mg

Nutrients (% of daily need)

Calories: 645.07kcal (32.25%), Fat: 23.98g (36.89%), Saturated Fat: 11.48g (71.74%), Carbohydrates: 98.97g (32.99%), Net Carbohydrates: 91.09g (33.12%), Sugar: 60.51g (67.24%), Cholesterol: 45.99mg (15.33%), Sodium:

240.25mg (10.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.76g (19.53%), Vitamin A: 2534.42IU (50.69%), Fiber: 7.87g (31.5%), Calcium: 163.56mg (16.36%), Vitamin B2: 0.27mg (16.04%), Manganese: 0.3mg (15.24%), Iron: 2.33mg (12.92%), Phosphorus: 117.2mg (11.72%), Vitamin B1: 0.16mg (10.48%), Folate: 35.18µg (8.8%), Potassium: 264.14mg (7.55%), Vitamin B5: 0.66mg (6.61%), Vitamin B3: 1.3mg (6.48%), Selenium: 4.24µg (6.06%), Magnesium: 21.28mg (5.32%), Zinc: 0.73mg (4.86%), Vitamin B12: 0.28µg (4.69%), Vitamin K: 4.6µg (4.38%), Vitamin B6: 0.08mg (3.8%), Copper: 0.08mg (3.79%), Vitamin E: 0.56mg (3.76%), Vitamin C: 2.82mg (3.42%), Vitamin D: 0.37µg (2.48%)