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Recipes from the Cherry Orchard Inn

Recipe for: Classic Door County Cherry Pie

Prep Time: 40 minutes

Cook Time: 50

Serves: 8-10

Ingredients:

For the crust:

3 cups all-purpose flour

1 Tablespoon sugar

1 teaspoon salt

1 1/2 sticks cold butter

1/3 cup chilled shortening

1/2 cup ice water

1 teaspoon cider vinegar

For the filling:

6 cup fresh or frozen tart cherries

1 cup sugar

4 Tablespoons corn starch

2 teaspoons fresh lemon juice

3 Tablespoons butter

1 Tablespoon milk, to brush over top of crust

1 Tablespoon sugar, to sprinkle

Directions:

Preheat oven to 375 ° F.

Make the crust: In large bowl of a mixer, combine flour, salt, and sugar. With the stir attachment, cut in chilled butter and shortening (can use a pastry blender as well). Mix until butter/shortening is the size of peas.

Add vinegar to the ice water and stir. Slowly pour mixture into the dough. Mix just until dough is moist and forms a ball.

Turn dough onto floured surface and shape into ball, being careful not to overwork the dough. Wrap dough in plastic wrap and chill (about 30 min.).

On floured surface, cut dough in half. Roll each half out until nice and thin. Place one half in bottom of pie plate. Set aside other half.

For the filling: Place frozen cherries in a large saucepan, add lemon juice and heat over medium heat, cover, and stir occasionally. After a few minutes the cherries should start releasing juice. Keep covered and remove from heat.

In small bowl mix sugar and cornstarch together. Add mixture to warm, juicy cherries and mix well. Return the cherries to the stove and cook over medium heat, stirring continuously until the mixture loses its cloudy appearance and becomes thick and bubbly. Remove from heat and stir in butter.

Pour cooled filling into awaiting pie crust.

Directions continued:

Using a pastry brush, moisten the edges of the bottom crust with a little water. Place top crust on and flute the edges of the pie.

Make a slit in the middle of the top crust to vent steam.

Brush on a thin layer of milk over the top crust, then sprinkle with sugar.

Place pie on baking sheet, cover the edges of the crust with tin foil, and place in the middle rack of the preheated oven.

Bake for 30 minutes. Remove foil from edges and bake another 20 minutes or until crust is golden brown. Remove from oven and let cool.

When pie has set and is ready to be served, plate a generous helping and serve with a scoop of your favorite vanilla ice cream.

Enjoy!

Happy Baking!

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