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Recipes from the Cherry Orchard Inn

Recipe for: Deconstructed Cherry Pie

Prep Time: 1 hour 15min

Cook Time: 55 min.

Serves: 6

Ingredients:

For the Filling:

5 cups fresh Montmorency cherries pitted,
If using canned cherries, drain cherries, keeping
one cup in reserve.
1 cup sugar
¼ cup brandy or Kirschwasser (cherry brandy)
½ teaspoon cinnamon
1 teaspoon lemon juice
3 tablespoons butter
3 tablespoons corn starch
1 cup heavy whipping cream

For the Phyllo Dough Crust:

1 sheet of puff pastry dough, thawed
1 tablespoon butter, melted
1/4 cup sugar
1 tablespoons cinnamon

For the Sweet Almond Cream:

4 oz cream cheese, softened to room temperature
½ cup powdered sugar
2 teaspoons almond extract
1 cup heavy whipping cream

For the Whipped Cream Topping:

1 cup whipping cream
¼ cup powdered sugar
½ teaspoon vanilla

Directions:

Make the Filling

Preheat oven to 375°.

Put fresh cherries in large bowl. Add 1 cup sugar, ¼ cup cherry brandy, 1 teaspoon lemon zest, and ½ teaspoon cinnamon. Stir and let stand for 20 minutes.

Put the cornstarch in large saucepan over medium heat. Drain the juice in the fresh cherries and add to cornstarch, stirring until blended. Cook over medium heat, stirring occasionally until liquid becomes thick and bubbly.

Turn off heat and add cherries. Stir to blend.

Put cherries in an oven-safe dish. Dot with the three tablespoons of butter and cover loosely with

and let stand.

Meanwhile, while cherries are baking ...

Make the Puff Pastry Crust

Remove puff pastry from the freezer and let stand at room temperature for 30 min.

Line cookie sheet with parchment.

On a floured surface, unfold puff pastry. Cut into three strips along fold lines. Then cut each strip into 3 equal squares. Place on cookie sheet.

Brush each square with melted butter, then sprinkle with cinnamon sugar mixture.

Bake in 400° oven for 10-15 minutes, or until golden brown.

Cool completely.

Meanwhile, while the puff pastry is baking ...

Make the Almond Cream

In mixer, mix the cream cheese, powdered sugar, and almond extract. Beat until soft and creamy. Transfer to bowl and set aside.

In mixing bowl, beat heavy whipping cream until soft peaks form. Gently add the cream cheese mixture a quarter at a time, mixing until stiff peaks form. Store in fridge.

Time to Assemble!

Carefully cut each puff pastry square in half. On six bottom layers, pipe (or dollop) the almond cream. Next, add two tablespoons of cherries. Top with another layer of puff pastry and repeat the almond cream and cherry layer. Top with a pastry top.

Top with a dollop of freshly whipped whipping cream, sprinkle with a little powdered sugar, and place a cherry in the middle of the whipped cream. Serve immediately!