

Fr. Ed's Cherry Pie

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Preheat oven to 425 degrees Fahrenheit.

Drain cherries*, reserving 1 cup liquid. In a saucepan combine sugar, flour and salt. Stir in cherry liquid and bring to a boil, stirring often. Reduce heat and simmer for 5 minutes. Mixture will thicken.

*drain cherries well, even overnight in the refrigerator, if possible

When mixture is thickened, fold in butter, almond extract, food coloring and cherries until well combined but not overworked. Cover and refrigerate until filling is cool.
Tip: do this ahead of time, night before, etc.

On lightly covered surface, roll out half of the pastry into an 11-inch circle. Put into 9-inch pie dish. Roll other half of pastry into another 11-inch circle.

Pour cooled cherry filling into pie dish. Place pastry in lattice or design of your choice, across the top of the pie and lightly brush with egg wash. Place in oven and bake 30-35 minutes or until filling is reduced and well set, then place on cooling rack and let cool before serving.

NORTHEAST OHIO Catholic RECIPES

Ingredients

1 recipe pastry for a 9-inch double-crust pie

1 (20-ounce) can pitted sour cherries

1 cup white sugar

1/3 cup all-purpose flour, sifted

1/8 teaspoon salt

2 tablespoons unsalted butter

1/4 teaspoon almond extract

1/2 teaspoon red food coloring

1 egg white combined with a splash of water (egg wash)

