

## Triple Cherry Pie

I grew up in Missouri, where Cherries were plentiful. I developed this recipe over the years; it uses three different types of cherries. Note: Try to use fresh or Frozen. If you need to use Cans, look for Cherries packed in water or syrup instead of cans labeled 'Pie Filling.' The only source I have consistently found Royale Anne cherries is in a black can 'Oregon' brand.

### **Filling:**

#### **Ingredients:**

Tart Cherries (one bag Frozen)  
Dark Sweet Cherries (one bag Frozen)  
Royale Anne Cherries (2 cans 'Oregon')  
1 cup Sugar  
1tsp Salt  
1tsp Almond Extract  
½ stick Butter (not margarine) used later  
2tbsp Corn Starch

#### **Directions:**

In a large saucepan, gently warm up the Cherries, Sugar, Salt, and Almond Extract over low-med heat. Once warm, sprinkle the Corn Starch over the mixture and stir well. Allow to cool.

### **Dough:**

#### **Ingredients:**

2 1/2 cups all-purpose Flour, plus more for dusting.  
4 teaspoons sugar  
1/4 teaspoon fine salt  
1 & ½ sticks cold unsalted Butter, diced  
1 large egg, lightly beaten with two tablespoons cold water  
1Cup ice-cold water (you might not need all of this, depending on your altitude)

#### **Directions:**

I typically use a very large food processor with a plastic dough blade, but you can achieve the same results using a large bowl and a pastry cutter. Add the Flour, Sugar, and salt, then start cutting in the Butter, a few diced chunks at a time. You will need to make sure the Pieces of Butter are fully engulfed in Flour before adding more. It is easier if the Butter is extremely cold. Once the Butter resembles the size of small pebbles, add the beaten egg, then S-L-O-W-L-Y add the Coldwater a little bit at a time while you incorporate all the mixture. Eventually, this will all come together and be a pliable dough. Wrap the Dough Ball in saran wrap and place it in the refrigerator.

Prep your Pie Plate. On the bottom of the Pie Plate, sprinkle a pinch of Sugar and a small tab of Butter (really helps the bottom of the pie dough to cook evenly. After the Pie Dough gets cold again (about 20 minutes), divide the Dough Ball into 2 halves. Sprinkle some Flour on a work surface and roll out the Pie's bottom, fold it into the Pie Plate, make sure there are no air bubbles trapped. Add the Filling using a slotted spoon to transfer the cherries and minimal 'juice'. Top with more Butter (about a half-stick, in slices). Roll-out the top half of the Pie, and place on top, trimming the edges so you can crimp the two halves together.

Bake at 425 F for 10 minutes, then reduce to 375 for 1 hour. I would recommend placing on a Cookie Sheet on top of foil, and Parchment paper and then adding about ¼ cup of water