

County Fair Cherry Pie



Photo by Taste of Home

Total Time Prep: 20 min. + standing Bake: 55 min. + cooling

Makes 8 servings

Ingredients

1-1/4 cups sugar

2 tablespoons cornstarch

Dash salt

4 cups fresh tart cherries, pitted

Pastry for double-crust pie (9 inches)

Confectioners' sugar

Directions

In a large saucepan, combine the sugar, cornstarch and salt; stir in cherries until blended. Let stand for 30 minutes. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat.

Line a 9-in. pie plate with bottom crust; trim pastry even with edge. Fill with cherry filling. Bake at 375° for 45 minutes or until crust is golden brown and filling is bubbly. Cover edges during the last 20 minutes to prevent overbrowning.

Meanwhile, roll out remaining pastry to 1/8-in. thickness. Cut into 12-14 large stars and 16-18 small stars; place on an ungreased baking sheet. Bake at 375° for 8-10 minutes or until golden brown. Remove to a wire rack to cool. Sprinkle with confectioners' sugar. Place stars randomly over cooled pie. Sprinkle edges of pie with confectioners' sugar.

Cherry Almond Pie: Once the pie filling has been removed from the heat, stir in 1/4 teaspoon almond extract.

Nutrition Facts

1 piece: 511 calories, 23g fat (15g saturated fat), 60mg cholesterol, 331mg sodium, 73g carbohydrate (39g sugars, 2g fiber), 5g protein.

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