

Lots of Love Cherry Pies



Photo by Taste of Home

Total Time Prep: 30 min. + chilling Bake: 15 min./batch + cooling

Makes 1 dozen

Ingredients

3-3/4 cups all-purpose flour

3/4 teaspoon salt

1 cup cold butter, cubed

3/4 cup shortening

9 to 10 tablespoons cold water

Filling

1/3 cup sugar

1/4 cup water

2 tablespoons cornstarch

1 tablespoon lemon juice

3 cups fresh or frozen pitted dark sweet cherries, thawed, halved

1/8 teaspoon almond extract

1 egg, lightly beaten

Coarse sugar

Directions

In a large bowl, combine flour and salt; cut in butter and shortening until crumbly. Gradually add water, tossing with a fork until dough holds together when pressed. Divide dough in half; form each into a disk. Wrap separately in plastic wrap; refrigerate 1 hour or until easy to handle.

In a large saucepan, combine sugar, water, cornstarch and lemon juice until smooth. Add cherries. Bring to a boil; cook and stir 1 minute or until thickened. Remove from heat. Stir in extract. Set aside to cool.

Preheat oven to 400°. On a lightly floured surface, roll one portion of dough to 1/8-in. thickness. Cut out 12 hearts with a floured 4-in. heart-shaped cookie cutter. Transfer half of the hearts to a parchment-lined baking sheet. Using a floured 3/4-in. heart-shaped cookie cutter, cut out small hearts from the remaining hearts. (Discard small hearts or reserve for another use.)

Spoon 2 tablespoons cherry mixture onto the center of each solid heart. Brush edges of pastry with egg. Top with cutout hearts; press edges with a fork to seal. Brush tops with egg; sprinkle with coarse sugar.

Bake 15-20 minutes or until crust is golden brown and filling is bubbly. While tarts are baking, repeat with remaining dough and filling.

Let pies stand 5 minutes before removing to wire racks. Serve warm.

Nutrition Facts

1 pie (calculated without coarse sugar): 445 calories, 28g fat (13g saturated fat), 58mg cholesterol, 262mg sodium, 43g carbohydrate (11g sugars, 2g fiber), 5g protein.

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