

# Tart Cherry and Blueberry Pie

Makes a 10" (24cm) pie, serves 8-12

Tart cherries are in season in Michigan for about two or three weeks in late June and early July. This is the perfect time to make a cherry and blueberry pie for the 4<sup>th</sup> of July. When you pit the cherries, be extra careful to get all the pits. They are hard as a rock and can break teeth. I use instant clear jel to thicken the pie filling. I have a one-pound bag I got online at Amazon. I'd be happy to let you have a few tablespoons. Begin by making the Vodka Pie Crust (see recipe).



## Ingredients

- 3 pints of fresh tart cherries
- 1 cup sugar (divided)
- 1/8 tsp. almond extract
- 4 Tbsp. clear gel
- 1 Pint blueberries
- 2 tsp. milk
- 1 Tbsp. butter



## Equipment

- Cherry pitter
- Salad spinner (optional)
- Rolling pin
- 9 1/2" to 10" (24cm) pie plate
- Pizza cutter
- Pastry brush
- Drip pan
- Dusting wand (optional)

## Tart Cherry and Blueberry Pie:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Rinse 3 pints of cherries and 1 pint of blueberries	2	
	Pit cherries carefully to remove all pits	30	
	In a large bowl, mix cherries with 3/4 cup sugar and 1/8 tsp. almond extract, let stand to allow juice to separate	1 hr.	
	Place cherries in a salad spinner and extract juice. Reserve the juice.	2	
	Sprinkle counter with flour. Roll out bottom crust so that it will overlap edge of pie plate by 1".	2	
	Transfer dough to pie plate	1	
	Press dough into pie plate and trim to 1/2" overlap	1	
	Mix 3 Tbsp. sugar with 4 Tbsp. instant clear gel	1	
	Add 3/4 cup of juice slowly to gel, mixing with a whisk. Reserve or discard remaining juice.	1	
	Combine cherries, blueberries, and thickened juice	1	
	Transfer filling to pie plate	2	
	Cut 1 Tbsp. of butter onto pie. Transfer pie to refrigerator.	2	
	Preheat oven to 425 degrees		
	Roll out second disk of dough so that its diameter is 10"	4	17
	Nick the center of the dough at 3/4" intervals	1	
	Use a pizza cutter to cut even strips of dough, 3/4" wide using nicks as guides.	1	
	Transfer strips of dough to pie top, alternating to make a lattice. Start with the longest strips across the center.	5	
	Fold bottom crust onto lattice crust to make a barrier to dripping juice. Crimp lattice with overlapping dough to make the edge crust.	2	
	Push dough with one finger into gap between two knuckles to make a fluted edge.	2	
	Brush dough with 2 tsp. milk and sprinkle with 1 tsp. sugar	2	
	Place pie in oven and bake until the edge crust is brown.	20	
	Place drip pan on lower rack. Reduce heat to 350. Bake until filling is bubbling. Watch crust to prevent burning. Cover crust with aluminum foil, if necessary.	30	
	Remove pie from oven. Place on cooling rack.	2	
	Allow to cool to room temperature	1 hr	
	<b>Total</b>	<b>2 hrs. 54 min</b>	