

# SOUR CHERRY PIE

SERVES 6 TO 8

**OVEN TEMPERATURE** 425°F/220°C

**BAKING TIME** 40 to 50 minutes

*S*our cherry pie is my husband's and my favorite pie, and it was also my father's. I made it for his July birthday every year until he was ninety-seven, always tweaking it a little more toward perfection. This is my ultimate rendition. The filling is now thickened before baking the pie to make it easier to apply the lattice. The number of strips is increased to fourteen so that they are spaced just widely enough apart for everyone to see the beautiful bright red cherries but closely enough to maintain the juiciness of the filling. I also include the optional addition of cherry concentrate from Michigan. Because sour cherries have a lamentably short season, I give instructions for freezing. Here, too, are two variations, including one made with a wonderful preserved product in a jar. This pie is just too good to miss. I once met a little boy of eight who confided in me that his dream was to have a home-made cherry pie. My heart went out to him—so I baked him one!

**SPECIAL EQUIPMENT** One 9 inch pie plate | An expandable flan ring or 12 inch round cardboard template | A pastry jagger or pizza wheel for cutting the lattice strips | A baking stone or baking sheet | A foil ring to protect the edges of the crust

## PERFECT FLAKY AND TENDER CREAM CHEESE PIE CRUST

	VOLUME	WEIGHT	
dough for a 14 strip lattice 9 inch pie (page 189)	.	22 ounces	624 grams

**ROLL THE DOUGH FOR THE BOTTOM PIE CRUST** Remove the dough for the bottom crust from the refrigerator. If necessary, let it sit for about 10 minutes, or until it is malleable enough to roll.

On a floured pastry cloth, pastry mat, or between two sheets of lightly floured plastic wrap, roll the bottom crust into a  $\frac{1}{8}$  inch thick disc, 12 inches in diameter or large enough to line the pie plate and extend enough to turn about halfway under the border. Lift the dough from time to time and add flour as necessary to keep it from sticking.

Before measuring the dough, make sure to lift it from the surface to allow it to shrink in so that it doesn't retract when set in the pie plate. Use the expandable flan ring, or a sharp knife with the cardboard template as a guide, to cut a 12 inch disc of dough. Layer the scraps on top of the refrigerated dough for the lattice crust.