



## Door County Cherry Pie



1 pie



90 minutes

### INGREDIENTS

#### For the crust

- 1½ sticks chilled butter
- ⅓ cup chilled vegetable shortening
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 teaspoon cider vinegar
- ½ cup ice water

#### For the filling:

- 6 cups of fresh or frozen tart cherries
- 1 cup sugar
- 4 tablespoons corn starch
- 1 teaspoon fresh lemon juice, or ½ teaspoon concentrate
- 3 tablespoons butter
- 1 tablespoon milk, to brush over top crust
- 1 tablespoon sugar, to sprinkle

### DIRECTIONS

1. Make the Crust
2. Dice the butter and the vegetable shortening and put in the refrigerator to chill for 15 min.
3. Next, place the flour, salt, and sugar in the bowl of an electric mixer. Fit the mixer with the stir attachment and add the chilled butter and shortening. Mix until the butter and shortening are the size of peas. Next add the vinegar to the ice water and stir. While the machine is still mixing, pour in the liquid and keep mixing until the dough begins to form a ball.
4. Turn the dough out on a floured cutting board and shape into a ball, being careful not to work the dough too much. Wrap the dough ball in plastic wrap and chill for about thirty minutes. When the dough is ready to handle, sprinkle cutting board with flour so dough won't stick and cut the dough in half.
5. Using a rolling pin, roll half the dough into a large circle about a quarter of an inch thick, making sure the surface of the cutting board has enough flour so the dough won't stick. Once the dough is rolled out, fold it in half and place in the bottom of the pie plate. Roll out top crust and set it aside.

1. Time to Make the Filling!
2. Preheat oven to 375°.
3. Place frozen cherries in large saucepan over medium heat. Add the teaspoon of lemon juice, cover, and stir occasionally. After a few minutes, the cherries should start releasing juice. Keep covered and remove from heat.
4. In a small bowl, mix sugar and cornstarch together until combined. Pour this mixture into the warm, juicy cherries and mix well. Return the mixture to the stove and cook over medium heat, stirring continuously until the liquid loses its cloudy appearance and becomes thick and bubbly. Remove from heat and stir in the butter.
5. Pour the cherry filling into the prepared pie crust.
6. Using a pastry brush, moisten the edges of the bottom crust with a little water. Place top crust on and flute the edges.
7. Make a slit in the middle of the top crust to vent steam.
8. Brush on a thin layer of milk over top crust, then sprinkle with sugar.
9. Place pie on baking sheet, cover the edges of the crust with tin foil, and place in the middle rack of the preheated oven.
10. Bake for 30 minutes. Remove foil from edges and bake another 20 minutes until crust is golden brown. Remove from oven and cool.
11. When pie has set and is ready to be served, plate a generous helping and serve with a scoop of your favorite vanilla ice cream! Enjoy!