



Makes: one 9-inch pie

Prep Time: 15 minutes Bake Time: 1 hour & 15 mins

Total Time: 1 hour & 30 minutes

## Ingredients

- 5 to 6 cups fresh sweet cherries, pitted
- 2/3 cup granulated sugar (or more to taste if cherries are sour)
- 1/2 cup water
- 3 tbsp cornstarch
- 2 tbsp fresh lemon juice
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- My Favorite Pie Crust
- 1 large egg, lightly beaten
- 2 tbsp turbinado or coarse sugar

## Instructions

In a medium saucepan, combine cherries, granulated sugar, 1/2 cup water, cornstarch, lemon juice, and vanilla bean seeds over medium-high heat. Stir gently to combine. Bring to a boil, and reduce heat to low. Cook until thickened, stirring frequently, being careful not to crush cherries, about 5 minutes. Remove from heat, and let cool.

Preheat oven to 375°F. On a lightly floured surface, roll half of dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim dough to 1/2 -inch beyond edge of plate. Spoon cherry filling into dough.

On a lightly floured surface, roll remaining dough into a 12-inch circle. Cut dough into strips of varying widths. Place dough strips on pie in a lattice design. Trim dough strips, fold edges under, and crimp as desired. Brush dough with beaten egg, and sprinkle with turbinado sugar. Place pie on a baking sheet.

Bake until golden brown and bubbly, 40 to 50 minutes. Let cool for at least 2 hours before slicing.

*Recipe adapted from Bake from Scratch*