



Father's Day in a Hurry Cherry Pie

What You Need

- 2 cans 21 oz Cherry pie filling (I use Duncan Hines)
- 1/4 Cup sugar (+ 1 Tbsp optional)
- 1/4 Cup cornstarch
- 1/4 tsp. Almond extract or vanilla extract (optional)
- Pinch of salt (1/8 tsp) *optional*
- 1 Premade refrigerated pie dough (I use Pillsbury)
- Cooking spray (canola)
- 2 Tbsp. Water
- 1 Large egg white

1/4 Cup flour for rolling pin and surface

Rolling Pin

9 Inch pie dish

Large bowl

Rubber spatula

Small bowl

Basting brush

Aluminum Foil

Cookie sheet

Before you Start: Preheat oven to 400°F and spray pie dish inside bottom and sides with cooking spray. Separate egg. Combine egg white and water, whisk (or use a fork) and set aside with basting brush

Let's Make It! In a large bowl combine cherries, sugar cornstarch, extract and salt, combine well using rubber spatula, set aside.

Roll 1 (9-inch) dough portion into an 11-inch circle. Fit dough into prepared pie dish coated (allowing dough to extend over edge of plate).

Spoon cherry mixture into pie crust, gently shake to help it settle. Using the back of a spoon even out any large lumps.

Roll remaining (9-inch) dough into a 12-inch circle.

Cut dough into 12 (1-inch-wide) strips, arrange the strips criss cross in a lattice pattern over cherry mixture.

Fold edges under; crimp with the back of a fork.

Brush the egg white mixture over dough on top of pie, and along the edges.

Place on cookie sheet and bake at 400° for 20 minutes. Using a cookie sheet keeps pie from bubbling over into the stove.

Remove pie from oven and sprinkle with 1 Tbsp. sugar evenly and return to oven (optional)

Loosely cover edges of piecrust with foil, and bake an additional 30 minutes or until crust is golden brown and filling is thick and bubbly. Let cool for 30 minutes or more. Serve with vanilla ice cream or whipped topping.