

SWEET CHERRY PIE

Adapted from [Cook's Illustrated](#)

Pie Dough Ingredients

- 2 1/2 cups (12 1/2 ounces) unbleached all-purpose flour, plus more for work surface
- 1 teaspoon table salt
- 2 tablespoons sugar
- 12 tablespoons (1 1/2 sticks) **cold** unsalted butter, cut into 1/4-inch pieces
- 1/2 cup **cold** vegetable shortening, cut into 4 pieces
- 1/4 cup **cold** vodka
- 1/4 cup **cold** water

Cherry Filling Ingredients

- 2 red plums, halved and pitted
- 6 cups (about 2 pounds) pitted sweet cherries or 6 cups pitted frozen cherries, halved
- 1/2 cup sugar (3 1/2 ounces)
- 1/8 teaspoon table salt
- 1 tablespoon juice from one lemon
- 2 teaspoons bourbon (optional)
- 2 tablespoons instant tapioca, ground
- 1/8 teaspoon ground cinnamon
- 2 tablespoons unsalted butter, cut into 1/4-inch pieces
- 1 large egg, lightly beaten with 1 teaspoon water

Pie Dough Instructions

1. Combine 1½ cups of the flour, salt, and sugar in a food processor until combined, about two 1-second pulses.
2. Add butter and shortening; process until all flour is uncoated and resembles cottage cheese curds in uneven clumps, around 15 seconds. If the dough accumulates on one side of processor, scrape bowl with spatula and redistribute dough around processor blade.
3. Add remaining 1 cup of flour and pulse until dough is evenly spread around bowl and the mass of dough is broken up, about 4 to 6 quick pulses. Empty dough mixture into medium bowl.
4. Sprinkle vodka and water over mixture. With spatula, use a folding and pressing down motion to mix until slightly tacky and the dough sticks together.
5. Divide dough into 2 equal balls and flatten each down into a 4-inch disk. Cover each with plastic wrap and refrigerate at least 45 minutes or up to 2 days if making ahead of time.
6. Take 1 disk of dough from refrigerator and roll out on generously floured (up to ¼ cup) work surface to 12-inch circle about 1/8 inch thick.
7. Roll dough loosely around rolling pin (like your rolling up a burrito) and unroll into pie plate. Leave at least 1-inch overhang. Gently ease dough into plate by lifting edge of dough with one hand while pressing into plate bottom with other hand. Be careful not to tear the dough.
8. Refrigerate until dough is firm, about 40 minutes.

Filling Instructions

1. Adjust oven rack to the lowest position and place baking sheet on oven rack, heat oven to 400 degrees.
2. Process plums in food processor with 1 cup of the halved cherries until smooth, about 1 minute. Scrape down sides of bowl if needed.
3. Position fine-mesh strainer over large bowl and pour puree through, pressing on solids to extract liquid; discard solids. Retain 3/4 cup of the liquid.
4. Stir remaining halved cherries, sugar, salt, lemon juice, bourbon (if using), tapioca, and cinnamon into puree; let stand for 15 minutes.
5. Remove pie plate from fridge and transfer cherry mixture, including the juices, to dough-lined pie plate. Scatter butter pieces over fruit.
6. Remove second disk of dough from fridge and roll out just as before. Flute edges or use a fork to press crust edges together and seal.
7. Mix one egg and one teaspoon of water to make an egg wash and brush top and edges of the crust.
8. With a sharp knife, make 8-9 evenly spaced 1-inch-long vents in top crust.
9. Freeze pie 20 minutes.
10. Remove pie from freezer and place directly on preheated baking sheet and bake 30 minutes.
11. Reduce oven temperature to 350 degrees and continue to bake until juices bubble and crust is deep golden brown, 30 to 40 minutes longer.
12. Remove pie from oven and place on wire rack; let cool to room temperature and allow juices to thicken, 2 to 3 hours.
13. Cut into wedges, serve and enjoy!

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