

Sour Cherry Pie

<http://userealbutter.com/2018/07/24/sour-cherry-pie-recipe/>
slightly modified from [Serious Eats](#)

dough

from [Serious Eats](#)

2 1/2 cups all-purpose flour
2 tbsps granulated sugar
1 tsp kosher salt
2 1/2 sticks (10 oz.) unsalted butter, chilled and cut into 1/2-inch pieces
6 tbsps cold water

filling

28 oz. pitted cherries (if frozen, thaw to 50°F and keep the liquid)
1 oz. fresh lemon juice
7 oz. granulated sugar
3/4 tsp kosher salt
1 1/2 oz. tapioca starch (I used quick cooking tapioca, but don't recommend it)

egg wash

1 egg yolk
1 large egg
1 tbsp cream
pinch of salt

Make the pie dough: Combine 1 1/2 cups of flour with the sugar and salt in the bowl of a food processor. Pulse to combine. Scatter the butter over the flour mixture. Pulse about 25 times or until the dough clumps together. Sprinkle the rest of the flour (1 cup) over the dough and pulse until the flour is just cut into the dough (about 5-10 pulses). Pour the dough into a large bowl and sprinkle the water over it. Using a spatula or spoon, fold the water into the dough until it begins to form a shaggy ball. Cut the dough in half and shape each half into a disk about 4 inches in diameter. Wrap in plastic and refrigerate for at least 2 hours before rolling. Roll each disk of dough out to 1/8-inch thickness. I like to roll my pie dough out between two sheets of plastic wrap. Line your 9-inch pie dish with one of the pie dough sheets, gently pressing the dough into the form of the dish.

Prepare the filling: Combine the cherries, lemon juice, sugar, salt, and tapioca in a large bowl until mixed. [Optional (but it's what I did): Pour the contents into a medium saucepan and simmer for 10-15 minutes until the filling has thickened.]

Assemble and bake the pie: Pour the filling into the prepared pie crust. Top the filling with the other pie dough sheet and seal or crimp the edges. Cut vent holes into the pie crust. Refrigerate the pie for 30 minutes. Adjust your oven rack to the lower middle of the oven and preheat to 400°F. Whisk all of the egg wash ingredients together in a small bowl. Set the pie on a rimmed baking sheet and brush the top of the pie dough with egg wash. Bake for 1 hour. Place an empty baking sheet on the upper rack above the pie or use a loose foil tent to prevent burning of the crust. Bake 15 minutes more until the center is bubbling. Remove from oven and let cool to room temperature before serving. Makes 1 9-inch pie.