



Noreen's Kitchen

Vanilla Almond Cherry Lattice Pie

Ingredients

1 double pie crust	1/4 cup Torani almond syrup or
2. 14 ounce cans Tart red cherries Drained	1 teaspoon almond extract
2, 14 ounce cans tart red cherries with liquid	1 egg
1 cup granulated sugar	1 tablespoon water
1/4 cup corn starch	2 tablespoons coarse sugar
1 tablespoon vanilla paste	

Step by Step Instructions

Preheat oven to 375 degrees.

Divide dough into two discs. Roll out one disk and fit it into a 9 inch deep dish pie plate.

Roll out the other disk and place it on a baking sheet lined with parchment. This will be your top crust. Cut this crust using a pastry wheel or pizza cutter into 1/2 inch strips.

Place both the pie plate and the top crust into the fridge while you prepare the rest of the pie.

Mix sugar and corn starch together very well in a medium saucepan.

Add cherries and the liquid, stir well to combine. Mixture will look a bit milky. This will resolve once the mixture has been cooked.

Place cherry mixture over medium high heat and stir frequently until it comes to a low boil.

Once the mixture begins to boil stir constantly and allow to boil for one minute. Remove from heat. Allow pie filling to cool for at least 20 to 30 minutes. You don't want to pour boiling pie filling into your pie crust or it will be a mess.

Pour pie filling into prepared pie shell, spread evenly.

Arrange reserved pie shell strips, beginning in the middle with the longest segment and work out to each edge of the pie. Turn the pie and weave the lattice by peeling back every other strip and placing the strips down in the opposite direction then laying down the strips that you pulled back and pulling up the strips that were not and adding more long strips. Continue to do this until the top of the pie is covered in a cross hatch woven lattice.

Trim excess lattice strips and if necessary, use a bit of water to adhere them to the crust of the pie shell.

Place pie on a baking sheet to catch drips. Bake for 30 minutes.

Remove from oven and place either a pie shield or aluminum foil over the outer crust of the pie to keep it from over browning.

Reduce oven to 325 degrees.

Return pie to oven and bake for an additional 40 to 50 minutes.

Pie is done when filling is thick and slightly bubbly and crust is golden brown on top and on bottom.

Remove from oven and allow to cool for at least two hours before slicing.

NOTE: This pie is best served completely cooled and cooling overnight is best. This filling will set up nicely. If you cut it sooner it will still be delicious, but it will be runny.

Enjoy!