

PRIZEWORTHY PIE



TART, JUICY CHERRIES, A BUTTERY, CRUNCHY CRUMBLE, AND A DELICIOUSLY FLAKY CRUST COME TOGETHER TO MAKE THIS SUBTLY SWEET TREAT HARD TO RESIST

Every year for the past four years, Rhonda Hull has packed up her pie-baking essentials and traveled from her home in Little Rock, Arkansas, to the American Pie Council's annual National Pie Championship in Orlando, Florida. In that time, she's consistently taken home first, second, and third place for her one-of-a-kind creations—sometimes entering up to 10 pies at a time across different categories. Her bubbling cherry pie took the top prize, but Rhonda has no plans to slow down now that she's a winner. Check out piecouncil.org for more of the winning recipes.

CHUCKLING CHERRY PIE

Recipe adapted from Rhonda Hull, winner of the American Pie Council's 2019 National Pie Championship in the cherry pie category.

Makes 1 (10-inch) pie

This triple-cherry treat will be your new favorite sweet to make for any occasion.

Old-Fashioned Pie Dough (recipe follows)

Filling:

- 5 cups fresh pitted sour cherries
- 3 cups fresh pitted sweet cherries
- 2 cups dried sour cherries
- ¾ cup granulated sugar
- ½ cup firmly packed light brown sugar
- 3 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ cup tapioca flour
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 1 tablespoon cold salted butter, diced

Topping:

- ½ cup all-purpose flour
- ½ cup quick-cooking oats
- ½ cup firmly packed light brown sugar

- ½ teaspoon ground cinnamon
- 4 tablespoons cold salted butter, cubed
- ½ cup sliced almonds

1. On a well floured surface, roll Old-Fashioned Pie Dough into a 14-inch circle; carefully transfer to a 10-inch cast-iron skillet, pressing into bottom and up sides. Trim dough to ½ inch past skillet edge. Fold edges under, and crimp as desired. Freeze dough in skillet while oven preheats.

2. Preheat oven to 425°.

3. Top dough with a piece of parchment paper, letting ends extend over sides of skillet. Add pie weights. Place skillet on a rimmed baking sheet. **4.** Bake on center rack for 12 minutes. Carefully remove parchment and weights. Let crust cool on a wire rack while making filling. Reduce oven temperature to 375°.

5. For filling: In an enamel-coated cast-iron Dutch oven, stir together cherries, sugars, cornstarch, cinnamon, and nutmeg. Cook over medium-high heat, stirring frequently, until mixture is thickened and boiling. Remove from heat. Stir in tapioca flour until completely dissolved and no white lumps or streaks remain. Stir in extracts. Pour filling into prepared crust. Dot filling with diced butter.

6. For topping: In a medium bowl, stir together flour, oats, brown sugar, and cinnamon. Using

a pastry blender or two forks, cut in butter until crumbly; stir in almonds. Sprinkle topping onto filling. Return skillet to baking sheet.

7. Bake for 35 minutes. Rotate pie in oven; bake until crust is golden brown and filling is bubbly, about 20 minutes more, covering with foil to prevent excess browning, if necessary. Let cool on a wire rack for at least 2 hours before serving.

OLD-FASHIONED PIE DOUGH

Makes 1 (10-inch) piecrust

- 2½ cups all-purpose flour
- 4 teaspoons sugar
- 1¼ teaspoons salt
- ¾ cup all-vegetable shortening, cubed
- 8 to 10 tablespoons ice water

1. In a large bowl, whisk together flour, sugar, and salt. Using a pastry blender or two forks, cut in shortening until mixture is crumbly. Stir in water until mixture forms a ball. Shape into a disk, and wrap tightly in plastic wrap. Refrigerate for at least 1 hour or up to 3 days. ●

◦ KITCHEN TIP ◦

Frozen cherries can be used; measure them frozen, and thaw before using.

