

PRESIDENTIAL CHERRY PIES



Ingredients

2 cups frozen pitted sweet cherries
OR
(1 cup frozen pitted sweet cherries
plus
1 cup frozen frozen blueberries)
1/4 cup water
1 Tbsp lemon juice
1/3 cup sugar
2 Tbsp cornstarch
1/4 tsp cinnamon
1/2 recipe Perfect Pie crust
1 egg



Cooking Instructions

- Preheat the oven to 350 degrees.

To make the pie filling:

- **Combine** frozen fruit, water and lemon juice in a small saucepan.
- **Mix** sugar, cornstarch, and cinnamon together in a small bowl.
- Add the sugar mixture to the saucepan and **stir** to coat.
- With an adult's help, turn on the stove and bring the mixture to a boil over medium high heat.
- Once the mixture is boiling, reduce the heat to low and cook until thick, stirring frequently to prevent burning.
- Turn off the stove and allow the mixture to cool while you **roll** out the crust.
- **Roll** out the pie crust on a floured surface or between two sheets of wax paper to about 1/4 inch thick.
- Using a medium round cookie cutter or a small bowl, **cut** out 6 circles.
- Gently fit the circles into a muffin pan that has been sprayed with cooking spray. Gently fix any tears in the crust by pinching the dough together.
- **Fill** each cup with the cherry filling. Do not overfill.
- Use the remaining dough to cut lattice or shapes to top your mini pies.
- **Crack** an egg into a small bowl and whisk it until it is well scrambled.
- Using a pastry brush, **brush** an egg wash on the pie crust tops.
- Bake at 350 degrees for 25 minutes or until the crust is golden brown. Allow to cool before removing from the pan.