

SIMPLE AND DELICIOUS CHERRY PIE



INGREDIENTS

4 cups Fresh Pitted Sour Cherries
(Any fresh type)

1 cup Granulated Sugar

$\frac{1}{4}$ cup of All Purpose Flour

$\frac{1}{4}$ Lemon, zested

1 9-inch Pie Crust

DIRECTIONS

- Wash (and pit, if needed) cherries, then pat dry.
- In a bowl, mix sugar, flour, and lemon zest. Add cherries and toss, coating all cherries.
- Pour mixture into pie crust and cover with pie crust top.
- Poke holes in top with knife and brush with milk evenly coating. Sprinkle with sugar.
- Place pie on parchment paper lined sheet pan (you'll thank me at clean-up). Bake at 400 degrees for 30 minutes. Reduce heat to 300 degrees and bake an additional 25-30 minutes, until golden brown.
- Enjoy warm (may be messy, but delicious), or at room temperature with ice cream or whipped topping.

