



## Sour Cherry Pie

Single or Double Pie Crust  
4 cups fresh or frozen sour cherries, pitted  
2/3 c sugar  
Zest of 1 lime  
3 T cornstarch  
1 t salt  
Egg wash  
2 t raw sugar

Preheat oven to 400F.

Combine the cherries, sugar, lime zest, cornstarch and salt in a bowl. Roll out your bottom crust and place it in an 8" or 9" pie pan. Pour the cherries into the pie pan over the bottom crust.

If using a single crust, fold the edges of the crust over the cherries leaving the middle exposed.

If using a double crust, roll out the crust and place it over the cherries, trimming and pinching the edges to seal. Place a few fork holes in the top to vent.

Brush the egg wash over the top crust and edges. Sprinkle with raw sugar.

Bake in the oven for 20 minutes at 400F. Turn the oven down to 375F and bake another 45-50 minutes (until crust is golden brown and cherries are bubbling). Remove from oven let cool and serve warm.