

Agent Carter's Cherry Pie

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Ingredients

- 1 recipe sweet pie crust (see below), or 1 box store-bought pie crust
- 1 qt. tart cherries
- 4-6 oz. dark sweet cherries
- 4-6 oz. rainier cherries
- juice and grated zest of 2 limes
- 1½ cup granulated sugar
- 5 Tbsp. cornstarch
- ½ Tbsp. ground cinnamon
- 1 vanilla bean or 1 Tbsp. vanilla extract
- heavy cream for brushing
- coarse decorating sugar (optional)



Directions

1. Prepare your pie crust. Chill for at least 1 hour before using.
2. Stir together the granulated sugar, cornstarch, and cinnamon until there are no lumps. Set aside.
3. Heat the cherries, lime juice, and lime zest in a large saucepan over low heat until they release approximately enough juice to cover themselves. Remove the cherries from the heat and stir in the sugar mixture and vanilla bean scrapings until it is fully incorporated.
4. Return the cherry mixture to low heat. Cook, stirring regularly, until the juice thickens. Allow the cherries to cool slightly, then remove them to a storage container and refrigerate until fully cooled.
5. Approximately 30 minutes before baking, roll out the smaller of the pie crust discs to approximately ⅛" thick. Cut out shapes according to the SSR logo template and place on a wax paper-lined plate. Cut out as many stars from the remaining dough as possible. Freeze the cutouts until the rest of the pie is assembled.
6. When ready to bake the pie, preheat your oven to 375°F. Roll the remaining half of the pie crust out to ⅛" thickness. Fit the crust into a 9" deep dish pie plate and trim the edges. Pour the cherry filling into the crust. Arrange the stars around the edge of the crust as a border and the remaining crust cutouts according to the diagram.
7. Brush the top of the crust with heavy cream until fully-covered. Sprinkle with decorating sugar if desired.
8. Bake for approximately 50-60 minutes, or until the top crust is slightly browned. Check after 30 minutes and cover the edges with foil if they are browning too quickly.
9. Cool completely before serving and refrigerate leftovers.

Sweet Pie Crust

Ingredients

- 10 Tbsp. butter, cubed and frozen
- 1 egg yolk
- 1¾ cups all-purpose flour
- 3 Tbsp. cold heavy cream
- ½ cup granulated sugar

Directions

1. Combine the flour, sugar, and butter in a food processor or large bowl. Pulse until the texture resembles coarse sand.
2. Add the egg yolk and cream and pulse until the dough just begins to come together (it should look crumbly).
3. Scrape the dough out of the bowl and form it into two slightly uneven discs.
4. Wrap the discs in plastic wrap and refrigerate for at least one hour or freeze up to two months.

