

# Cherry Pie

HolisticQ signature recipe

Ingredients: All Organic

Makes 1 deep dish Pie

Every pie starts with the crust. This crust is exceptional...flaky, strong, and delicious! If you have never made a homemade cherry pie, you will also be amazed how simple the filling is... simply cherries and corn starch for thickening.

Coconut Oil Pie Crust...

4 cups spelt flour

1 tsp salt

1 and 1/3 cup coconut oil (solid, not liquid)

6-12 Tbsp. ice cold water

Cherry filling...

3 pounds pitted fresh or frozen cherries

2 Tbsp. corn starch or tapioca flour

Optional 1 egg white to brush on top crust before baking

Make the Pie!

Preheat oven to 400° F.

- Add flour and salt to a large mixing bowl and whisk to combine. Next, cut in the solid coconut oil with a pastry cutter or fork until a consistency of wet sand is achieved. Add cold water 1 tablespoon at a time and use a wooden spoon to mix. Add only enough water to form a dough ball.
- Place dough ball on a generously floured surface and kneed the dough, folding and turning often, until dough is easily handled without sticking to your hands or the floured surface.
- Divide the dough in 2 separate pieces and roll out each to 1/8 inch thickness to form the top and bottom crust.
- Place bottom pie crust in pie dish.
- Mix the 3 pounds of cherries with 2 Tablespoons corn starch and pour into bottom pie crust.
- Place top crust and seal using fingers or fork. Cut top crust in several places to vent.
- Brush entire top crust with egg white for a more finished look.
- Bake pie for 30 minutes at 400°f and then reduce oven temp to 350°f and cook for 1 hour (or to desired browning).