

## **Bing Cherry Pie**

California Cherry Advisory Board

Recipe from the April-Jun 2012 Newsletter

**Bottom Crust:** (9 inch) refrigerated piecrust in oven-safe aluminum pie pan or homemade

### **Pie Filling:**

5 cups fresh California Bing cherries, pitted,

1 cup sugar

1 Tbs. tapioca flour

### **Crumb Topping:**

1/2 cup regular rolled oats

1/4 cup white sugar

2 Tbs. all-purpose flour

1 Tbs. butter, melted

1/2 tsp. ground cinnamon,

1/2 tsp. salt

Vanilla ice cream (optional)



1. Preheat the oven to 400°
2. Remove the refrigerated
1. pie crust from its wrapper.
2. Pit the fresh California Bing cherries. You may wish to use a simple cherry pitting tool (available at most grocery stores) and
3. wear an apron to protect your clothes from juice splatter.
4. Combine the pitted cherries in a bowl with sugar and tapioca flour. Mix well and spoon into the prepared piecrust.
5. Combine the crumb topping ingredients in a small bowl and mix until evenly distributed and crumbly. Sprinkle over the top
6. of the filling.
7. Place in the oven and bake at 400° for 15 minutes. Reduce temperature to 325° and bake for another 30 to 40 minutes until bubbly and browned on top. Allow to cool to room temperature.

Serves 8.