



DOUBLE CRUST FRUIT PIE

2 Brecknock Orchard homemade 9-inch pie
crusts (one for bottom crust, other for top crust)
4 cups of fresh fruit of your choice or 1 ½ pounds
of frozen fruit.

1/3 cup cornstarch
2/3 cups sugar, adjust to your preference.
1 teaspoon vanilla extract
1/8 teaspoon salt

1 Tbsp. butter
1 egg yolk
1 Tbsp milk
1 Tbsp sugar

INSTRUCTIONS

Preheat oven to 400° F. In a large bowl, stir cornstarch, sugar, vanilla extract, and the salt together then add fruit, gently toss to combine. Spoon fruit filling into pie crust. Dot filling with little squares of cold butter. Lay top crust over cherries. Fold edges of top crust underneath edges of bottom crust, pressing the edge to seal it so that it creates a thicker, 1/4-inch border that rests on the lip of the pie pan. Crimp edges together. Prepare egg wash by whisking egg yolk and milk together in a small bowl. Use a pastry brush to brush over the top crust then sprinkle with 1 tablespoon of sugar. Cut 3 to 4 slits in top of pie. Bake for 20 minutes at 400° F, then reduce oven temperature to 350° F and bake an additional 30 minutes longer, or until the crust is golden and the filling is thick and bubbling. Cool pie at least 2 hours before cutting to allow filling to set. Enjoy! Serves 6 to 8 people.



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