



CHERRY TART

It's like being asked, "who's your favorite child?" Ask me in June or July when Mick Klüg Farm Montmorency cherries are in season and I'll likely name cherry my favorite pie.

Happy rolling—Stephanie

Dough

1 package **Ready-to-Roll Dough™** FOR SWEET PIES, TARTS & PASTRIES thawed overnight in refrigerator
flour, for dusting

For finishing dough (optional):

2 tablespoons heavy cream
1 tablespoon coarse sugar (such as turbinado sugar)

Filling

1 cup sugar
1/4 cup plus 2 tablespoons tapioca flour, or 3 tablespoons corn starch
1/8 teaspoon salt
5 cups (about 1 1/2 pounds) tart cherries, fresh or frozen (see note)
1 teaspoon kirsch, or 1/4 teaspoon almond extract

1. Prepare dough following thawing and rolling instructions (steps 1 through 5) on Ready-to-Roll Dough™ package.
2. Combine sugar, tapioca flour and salt in a large bowl; add cherries, kirsch and toss until cherries look like they're coated with coarse wet sand.
3. Assemble and bake following steps 6 through 8 on Ready-to-Roll Dough™ package. (a bubbly center tells you this pie is done)
4. Cool completely to set filling before serving.

Note: When using frozen fruit for baked pies, do not thaw the fruit. Thawing causes the fruit to give off too much liquid which will result in a runny pie.

Yield: 6 to 8 servings