



DREAMWORKS
MR. PEABODY & SHERMAN
Time Travel Recipes

George Washington's Cherry Pie

"George Washington told us he never cut down a cherry tree, but he sure does love cherry pie!" – Mr. Peabody

Servings: 1 9-inch pie
Prep Time: 30 minutes
Bake Time: 50 minutes

Ingredients

- 2 cups all-purpose flour
- 1 cup shortening
- ½ cup cold water
- Pinch of salt
- 2 cups sweet pitted cherries
- 1 ¼ cup white sugar
- 3 tablespoon and 1 teaspoon cornstarch
- 1 tablespoon butter
- ¼ teaspoon almond extract

Directions

- Chill the shortening
- In a mixer, use the whisk to cut shortening, flour and salt
- Once the mixture is slightly combined and clumps are formed, mix in the cold water to form dough
- Halve the dough into two round balls and tightly wrap each in plastic wrap
- Refrigerate dough for at least 30 minutes before working with it
- In the meantime, prepare the pie filling by combining the drained cherries, sugar and cornstarch in a pan; mix and let it sit for 10 minutes for the cherry juices to be extracted
- Over medium heat, bring the filling to a boil and simmer until juices thicken
- Remove from heat and stir in almond extract and butter
- Preheat the oven to 375°F
- Lightly flour the surface one of the first dough ball and roll into an 11-inch circle; line the 9-inch pie pan with the rolled dough, refrigerate until ready to use
- Once the pie filling has come to room temperature, pour it into the refrigerated pie shell
- Cover the pie with the remaining ball of dough rolled out into a flat circle
 - o If using the lattice method, slice the circle into 1-inch strips and weave the lattice pattern to cover the pie
 - o If using the classic method, cut 6 1-inch slits around the center
- Crimp the edges of the crust together
- Bake for 50 minutes or until the crusts are golden brown
- Cool before serving

