

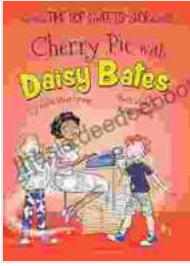
Cherry Pie With Daisy Bates Guided Reading Level Time Hop Sweets Shop



Cherry Pie with Daisy Bates, Guided Reading Level O
(Time Hop Sweets Shop) by Greg Wilkey

★★★★★ 5 out of 5

Language : English



File size	: 9141 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 32 pages
Screen Reader	: Supported



Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into small pieces
- 1/4 cup ice water
- 1 (21-ounce) can cherry pie filling
- 1 tablespoon sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 egg, beaten

Instructions

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a medium bowl, whisk together the flour and salt.
3. Add the butter to the flour mixture and use your fingers to work it in until it resembles coarse crumbs.

4. Add the ice water one tablespoon at a time, mixing until the dough just comes together.
5. Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes.
6. On a lightly floured surface, roll out the dough to a 12-inch circle.
7. Transfer the dough to a 9-inch pie plate and trim the edges.
8. In a medium bowl, combine the cherry pie filling, sugar, cinnamon, and nutmeg.
9. Pour the filling into the pie crust.
10. Roll out the remaining dough to an 11-inch circle.
11. Cut the dough into 1-inch strips.
12. Weave the strips over the filling.
13. Brush the crust with the beaten egg.
14. Bake for 45-50 minutes, or until the crust is golden brown and the filling is bubbling.
15. Let cool for at least 30 minutes before serving.

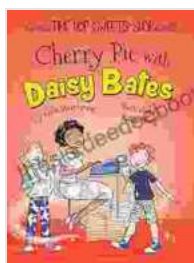
Tips

- For a flakier crust, use cold butter and ice water.
- If you don't have a pie plate, you can use a 9-inch baking dish.
- You can use any type of pie filling you like. Apple, blueberry, and peach are all delicious options.
- If you want a sweeter pie, add more sugar to the filling.

- If you want a spicier pie, add more cinnamon and nutmeg to the filling.

Enjoy!

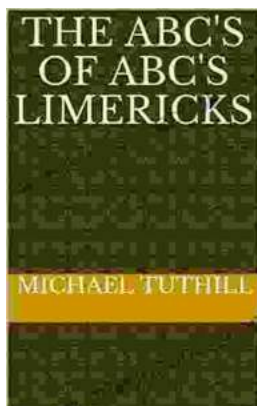
This cherry pie is delicious and easy to make. It is perfect for any occasion. Whether you are serving it for a special dessert or a simple snack, everyone is sure to love it.



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