



TRAEGER CHERRY PIE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	45 MINS	1 HOUR	8-12	CHERRY

INGREDIENTS

CRUST	FILLING	1 TSP FRESH LEMON JUICE
2 1/2 C ALL PURPOSE FLOUR	5 C FRESH OR FROZEN CHERRIES,	ZEST OF 1 LEMON
1 TBSP SUGAR	WHOLE, PITTED	ZEST OF 1 ORANGE
1/2 TSP SALT	1 C SUGAR	1/2 TSP VANILLA EXTRACT
1 POUND BUTTER, COLD, UNSALTED	3 TBSP CORNSTARCH	1 EGG
6 TBSP ICE WATER	1/4 TSP SALT	1 TBSP RAW SUGAR

PREPARATION

Set Traeger grill to 350 degrees F and preheat for 10 to 15 minutes.

For the crust, add flour, salt and sugar to the bowl of a food processor and pulse to combine. Add butter and process until the butter is the size of peas.

Add the water little by little until dough forms, being careful not to add too much water.

Split the dough in half and form into 2 even discs, cover with plastic wrap and let chill for at least 30 minutes in the refrigerator.

For the filling, whisk together sugar, cornstarch, and salt. Stir in cherries, lemon juice, citrus zest, and vanilla and set aside.

Remove dough from the refrigerator and allow to rest on the counter for 5 minutes.

Roll out the first disc on a floured surface to 12" round. Place in pie dish, pressing to the sides, and trim edges making sure to leave 1/2" overhang. Roll out second disc into 12" round and cut into half-inch wide strips.

Pour filling inside the dough-lined pie dish then arrange the dough strips over the top, forming a lattice pattern. Trim overhang and crimp the edges to seal.

Fold back the rim of the shell over the edge of the lattice strips and crimp to secure. Brush lattice with egg wash and sprinkle coarse sugar on top.

Place pie directly on the grill grates and bake for 30 to 45 minutes or until crust is golden brown.

Allow to cool before slicing. Enjoy!