

# Cherry Pandowdy

*A pandowdy is traditionally baked in a cast-iron skillet. Halfway through the cooking process, the crust is broken and partly submerged in the filling, or “dowdied.”*

6 cups fresh or frozen cherries, pitted (We used  
½ sweet dark cherries and ½ sour cherries.\*)

¼ cup cornstarch

1 cup sugar, adjusted for taste and sweetness  
of cherries

1 tsp. vanilla extract

2 Tbsp. butter

1 chilled premade pie dough

Additional sugar for piecrust

Heavy cream



1. Preheat oven to 400°F.
2. In a large bowl, combine cherries, cornstarch, sugar and vanilla. Toss to combine.
3. Pour into a 9-by-9-inch pan and dot with butter. Top with pie dough. Seal edges and flute. Brush top of crust with heavy cream and sprinkle with sugar.
4. Bake for 25 to 30 minutes, and then remove pie from oven and cut the crust to create square or triangular divisions. Using a large spoon, press some of the crust into the filling to submerge pieces of crust in the filling. Bake for an additional 30 minutes or until the crust is light brown. Cool before serving.

Serve with ice-cold heavy cream!

\* If you use frozen fruit, thaw and drain before using.

Makes 10 to 12 servings