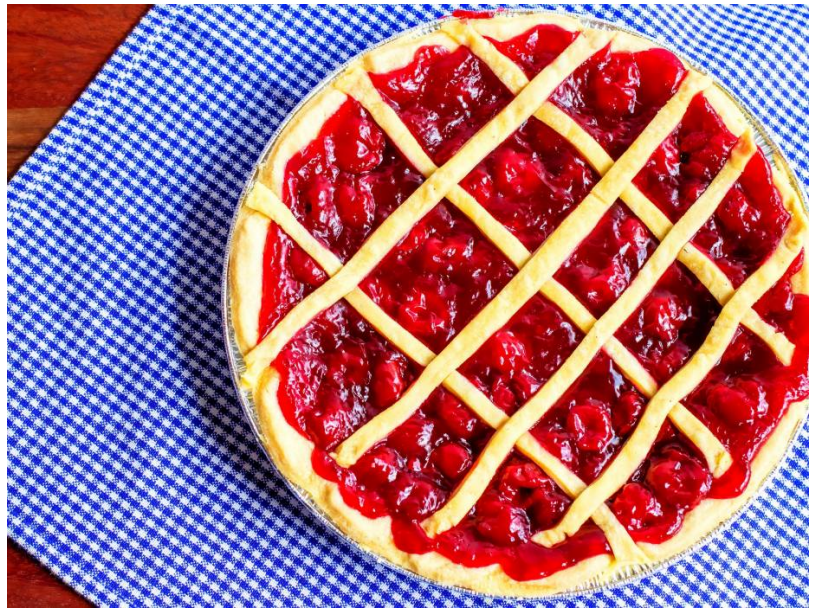


# Homemade Cherry Pie Filling

Recipe By *Brynie Greisman*



Cooking and Prep:  15  
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Serves:  2

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Tu-  
Bishvat

Diet: Vegetarian, Vegan

Source: Family Table by  
Mishpacha Magazine

Cuisines: Ashkenazi

If you make your own cherry pie filling, you'll get a much more wholesome product with way more fruit in it, and of course you can't compare the taste!

Try it in these recipes:

[Homemade Instant Cherry Soup](#)

[Hot Fruit Tarts](#)

## Ingredients (6)

### Main ingredients

- 1 1-pound (454-gram) bag frozen pitted cherries or fresh pitted cherries
- 1/2–3/4 cup sugar or to taste
- 1–2 tablespoons lemon juice
- 1/4 cup water, plus 2 tablespoons water

2–3 tablespoons **Gefen Cornstarch**

1/8 teaspoon **Gefen Almond Extract** *(optional)*

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## Start Cooking

### Prepare the Filling

1. Place cherries, sugar, lemon juice, and ¼ cup water in a medium-sized, heavy-bottomed pot. Bring to a boil; lower flame and simmer until cherries are soft.
2. Dissolve cornstarch in two tablespoons water. Add a bit of the hot liquid to this and then add to the pot.
3. Stir constantly while returning to a boil. The mixture should thicken. Close flame. Add almond extract if desired. Allow to cool.

#### Note:

Yields two cups. This can be frozen.

#### Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber