



# Cherry Pie Recipe

## Ingredients:

- 2 cups fresh or frozen cherries (pitted)
- 1/2 cup granulated sugar
- 1 tbsp cornstarch
- 1 tsp vanilla extract
- 1/2 tsp almond extract (optional)
- 1 pre-made pie crust (or homemade)
- 1 egg (for egg wash)
- Coarse sugar (for topping)

## Instructions:

1. Preheat your oven to 190°C (375°F).
2. In a bowl, combine cherries, sugar, cornstarch, vanilla, and almond extract. Mix well.
3. Pour the mixture into the pie crust and create a lattice top.
4. Brush the crust with egg wash and sprinkle with coarse sugar.
5. Bake for 40-45 minutes or until golden and bubbly.
6. Serve on FLAMANT plates with their signature cake server and enjoy.

*Take a pause. Savour the moment. Live beautifully with FLAMANT*