



July

STARS IN A CHERRY HEAVEN

MAKES ONE (9 TO 13-INCH/22 TO 33-CM) PIE

Just two different sizes of star-shaped cookie cutters can provide enough variation to make this interesting summer pie. I used bright red cherries as filling to provide an attractive background, though blueberries or blackberries would also be quite stunning. The placement of stars is your choice—just make sure to distribute them equally over the filling and crust.

1 prepared pie shell with bottom crust and cherry filling or filling of your choice in a tart pan with fluted edge and no lip

TOP CRUST

1 recipe Basic Pie Dough

SPECIAL EQUIPMENT

2-inch (5-cm) starburst cookie cutter

1-inch (2.5-cm) starburst cookie cutter

small artist's paintbrush

EGG WASH

1 egg, beaten with a few drops of water

Keep your prepared pie shell with filling in the refrigerator. Roll out the dough into a disk about 13 inches (33 cm) in diameter and 1/8 inch (3 mm) thick. Dust with a soft brush to remove any excess flour. Transfer the disk to a lightly floured pastry lifter and place in the refrigerator to chill for 15 minutes.

Once chilled, remove the disk and prepared pie shell with filling from the refrigerator and place them on your lightly floured work surface. Proceed as directed.



1. Cut out the starbursts with the large (2-inch/5-cm) starburst cutter as shown. You can either cut them all out at once or simply cut them out as you decorate the prepared pie shell. Carefully place the large starbursts on top of the pie.



2. Cut out the starbursts with the small (1-inch/2.5-cm) starburst cutter as shown and place them on top of the large starbursts.



3. Keep adding large starbursts and adding small ones as you like. You can leave some of the large starbursts by themselves, or you can add small ones to all of them. It is completely up to you. Also, you can vary the placement and number. There are no rules in this regard.



4. Continue adding and arranging starbursts until you are pleased with the results.

Place the prepared pie in the refrigerator for 30 minutes. Preheat the oven to 400°F (200°C) with the rack in the bottom position.

Before baking, return the pie to the work surface. Remove the small starbursts. Using the small paintbrush, carefully apply egg wash to the larger starbursts. Replace the small starbursts, then apply egg wash to the tops of the small starbursts as well.

Place the pie in the oven and bake for 20 minutes. After 20 minutes, turn the oven down to 350°F (175°C) and bake for another 45 minutes. If the decorations begin to brown excessively, loosely cover the pie with a sheet of aluminum foil or a pie shield. Remove from the oven and let cool on a cooling rack.

