

Marie Saba

*from my kitchen to yours*

## Cherry Pie Pops

*Makes 8 pie pops*

### Ingredients:

- 1 1/2 cup (225 g) frozen pitted cherries
- 1 Tablespoon (14 g) unsalted butter
- 1 Tablespoon (11 g) light brown sugar
- 1/8 teaspoon salt
- 1/2 teaspoon (2 g) vanilla extract
- 1/8 teaspoon almond extract
- 1 unbaked pie crust, rolled into 12-inch circle
- Heavy cream, half-and-half, or egg and 2 teaspoons water for brushing on tops

**For Serving:** whipped cream, vanilla ice cream



### Instructions:

1. For filling, in a large skillet, add cherries, butter, sugar, salt, vanilla and almond extracts. Cook over medium heat, stirring often, for about 5 minutes. Using a potato masher, gently mash the cherries so they release juice and break into smaller pieces. Continue cooking until the mixture has a jam-like texture, about 5 to 7 minutes more. Cool completely.
2. For the crust, roll the crust into a 12-inch circle. Use a lid or biscuit cutter (about 2.5 inches in diameter), cut out 16 circles of dough.
3. Spoon about 1 heaping teaspoon filling into the center of each circle. Brush outer edge of each circle with cream. Add top crusts, press around the edges with your fingers to secure the filling in the center, and then press edges together with the tines of a fork to further seal the crusts. Brush tops of the pie with cream or an egg wash.
4. **AIR FRYER:** To cook pies in the air fryer, place pies in the basket of an air fryer. Cook at 350 F (157 C) for 8-10 minutes or until pies are golden. Repeat with remaining pie.
5. **OVEN:** To cook pies in the oven, preheat oven to 400 F and line a baking sheet with parchment. Transfer pies to baking sheet and bake until pies are golden, 12 to 15 minutes.
6. While pies are cooling, make glaze. In a small bowl, whisk together powdered sugar and milk to create a glaze. Drizzle glaze over pies. Let glaze dry and then insert a pop stick into the edge of each pie pop through the center. Add a bow for decoration if desired.
7. Goes well with vanilla ice cream or lightly-sweetened whipped cream!

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**Make-Ahead Tips:**

- Cherry filling can be made up to 2 days in advance. Store in a tightly-covered container in the refrigerator. Filling can also be frozen for up to 3 months.
- Pie crust can be made in advance. Store, wrapped in plastic wrap, in the refrigerator for up to 2 days, or in the freezer for up to 3 months. If frozen, thaw in the refrigerator overnight.
- The pies can be made in advance and frozen. Make the pies but do not apply the cream to the outside of the pie. Arrange pies on a parchment lined baking sheet and freeze. Once pies are frozen, wrap individually in saran wrap and store in a freezer bag. When ready to enjoy, unwrap pie and thaw on counter for 5 minutes. Then add cream and cook as instructed above, adding 2 minutes to the bake time.