

Cherry Pie Filling

A homemade cherry pie filling! You can use fresh or frozen tart cherries.

Recipe by Beatriz Lozano | Created on **Nov 12, 2021**

Ingredients

- 4 cups pitted tart red cherries
- 1 cup white sugar
- ¼ cup cornstarch

Directions

- Place cherries into a saucepan over medium heat, and cover the pan; heat cherries until they release their juice and come to a simmer, 10 to 15 minutes. Stir often.
- In a bowl, whisk the sugar with cornstarch until smooth; pour the mixture into the hot cherries and juice, and thoroughly combine. Return to low heat, bring to a simmer, and cook until the filling has thickened, about 2 minutes; remove from heat, let cool, and use as pie filling.

Nutrition Facts

Serving: **4 cups** | Calories: **218.9 kcal** | Carbohydrates: **54.2 g** | Protein: **1.2 g** | Saturated fat: **0.2 g** | Sodium: **0.5 mg** | Fiber: **2.3 g** | Sugar: **47.1 g**

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