

Fresh Cherry Pie Filling

A copycat version of what you get in a can, only fresher. Different kinds of cherries can be used (we have a sour cherry tree) and sugar can be increased or decreased to taste. Excellent on a fresh cheesecake.

Recipe by Laurine Gerard | Created on **Nov 16, 2021**

Ingredients

- ½ cup water
- 2 tablespoons cornstarch
- 2 cups pitted fresh sour cherries
- ½ cup white sugar

Directions

- Combine water and cornstarch in a small bowl; mix slurry until very few lumps remain.
- Pour slurry into a saucepan. Stir in cherries and sugar. Cook over medium heat, covered, until mixture is desired thickness, 15 to 20 minutes.

Nutrition Facts

Serving: **2 cups** | Calories: **56.3 kcal** | Carbohydrates: **14.1 g** | Protein: **0.6 g** | Sodium: **2 mg** | Fiber: **0.9 g** | Sugar: **11.1 g**

Categories

Dessert Recipes

Fillings

Fruit Fillings