

Hillbilly Pie - The Old-Fashioned Cherry Dessert That Feels Like Home

1 1/2 cups all-purpose flour



**Hillbilly Pie
Cherry**

• 1 1/2 cups all-purpose flour
• 1/2 teaspoon salt
@Yummy Dishes

OVEN
350°F

TIME
15 min

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SAVE
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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cubed
- 3-4 tablespoons ice water
- 1 can (21 ounces) cherry pie filling
- 1 tablespoon cornstarch
- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 teaspoon baking powder
- 1/2 cup milk
- 1/2 cup unsalted butter, melted

DIRECTIONS

1. In a bowl, mix the flour and salt for the crust. Cut in the cold butter until the mixture is crumbly.
2. Add the ice water a little at a time until the dough just comes together.
3. Press the dough evenly into an 8x8-inch baking dish. Chill for 15 minutes.
4. Preheat the oven to 350°F (175°C).
5. Blind bake the crust for 10 minutes.
6. Stir the cornstarch into the cherry pie filling, then spoon the filling over the warm crust.
7. In another bowl, whisk together the flour, sugar, and baking powder for the topping.
8. Stir in the milk, then the melted butter, until the batter is smooth and pourable.
9. Gently pour the topping over the cherries without spreading it too much.
10. Bake for 40 to 45 minutes, until the topping is deeply golden and the cherries are bubbling.
11. Let the pie cool for at least 30 minutes before slicing.

SWAPS & NOTES

This pie keeps things simple, which is part of its charm.

Canned cherry pie filling makes the recipe easy and consistent, while the added cornstarch helps the filling stay thick and sliceable.

The topping should be thick but pourable, so it settles naturally over the cherries instead of forming a perfectly smooth layer.

That rustic finish is part of what makes Hillbilly Pie look so inviting.

TIPS FOR SUCCESS

The biggest key to success is blind baking the bottom crust first.

That step helps the crust stay sturdy instead of turning soft under the cherry filling.

Another important tip is letting the topping settle naturally rather than smoothing it out.

That's what creates the soft waves and cherry pockets that give this dessert its signature rustic look.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hillbilly-pie-the-old-fashioned-cherry-dessert-that-feels-like-home/>