Cherry Pie, or Chocolate Cherry, if you’re feeling decadent.

(Read the recipe all the way through before making, as I tend to add ideas as I write it down, so you may miss out on something otherwise. I’m a writer, not a professional baker, after all—writers love to go off on tangents.)

4 cups sweet cherries, stemmed and pitted

1/3 cup plus 2 tablespoons sugar

2 teaspoons fresh lemon juice

2 Tablespoons cornstarch

½ cinnamon

Double crust (lattice looks soooo beautiful with the red cherry juice, or do cut outs, or a floating crust.

Combine the cherries and the sugar and lemon juice in a medium sized bowl. If the cherries don’t seem sweet enough (some years are different than others, some trees different than others) I sprinkle some brown sugar in as well, maybe a tablespoon or two, for taste. I don’t like my pie sweet, but some do.

Mix the remaining 2 Tablespoons of sugar with the 2 Tablespoons of cornstarch in a small bowl, then stir that mixture in with the big bowl of cherries and the cinnamon. Let it sit to juice while you roll out the dough you’ve prepared in advance.

Roll out the bottom crust, place in the pan of your choice, then pour the fruit mixture on top. This is where the decadent part comes in. At Trader Joe’s they sell Powerberries which are Acai berries in dark chocolate. I toss a few, maybe twenty for a whole pie, on the top of the fruit mixture before putting the top crust on. This makes for a slight chocolate addition to the cherry. It’s my new favorite pie.

Bake at 400 degrees (I forgot to say preheat up above) for 30 – 40 minutes. Watch to see when the crust is a golden brown and the red juices are bubbling out of the cracks in the top crust.

Eat and enjoy. You will have more friends if you share, but you will have more pie if you don’t share—just something to consider when you slice it.