



Cherry & Almond Olive Oil Pie

People
of the
Cook

Ingredients:

Crispy Olive Oil Dough:

- 1 ½ cups flour
- ½ cup olive oil
- ¼ cup sugar
- ¼ cup cold water
- Pinch of salt

Filling:

- 2 cups cherries (pitted)
- ½ cup crushed almonds
- ½ cup chopped almonds (for topping)
- 2 tablespoons sugar
- 1 teaspoon vanilla extract

Instructions:

1. **Preheat the oven** to 375°F (190°C).
2. **Make the dough:** In a bowl, combine flour, olive oil, sugar, cold water, and salt. Mix until a dough forms. Roll it out and press it into a pie dish. Prick the base with a fork and pre-bake for 10 minutes.
3. **Cook the cherries:** In a saucepan, cook the cherries, crushed almonds, sugar, and vanilla extract over medium heat for about 10-15 minutes until the mixture becomes soft and syrupy.
4. **Assemble the pie:** Spread the cherry and almond mixture evenly over the pre-baked crust. Sprinkle the chopped almonds on top.
5. **Bake:** Return the pie to the oven and bake for another 20 minutes or until the crust is golden and crispy.
6. **Cool and serve:** Let the pie cool slightly before serving.



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