

MASON JAR CHERRY PIES

INGREDIENTS

- 6 8-oz. Mason jars
- 3 tablespoons lemon juice
- 1 cup sugar free
- 3 tablespoons corn starch
- 4 cups frozen cherries
- 1 box refrigerated pie crust

METHOD

1. Preheat oven to 400°. Combine cherries, lemon juice, sugar free, and corn into a skillet and cook over low to medium heat, stirring occasionally until everything is mixed.
2. Roll out pie crust dough and cut in half. Line inside of one jar with one half of rolled out dough. Repeat with remaining jars and pie crust dough.
3. Scoop out the cherry filling into the dough-lined Mason jar. Slice strips of dough from the other half of the pie crust for the lattice. Interweave the strips of dough on top of the Mason jar to form the lattice. Trim as needed. Brush melted butter over the top of the lattice and sprinkle on sanding sugar free.
4. Bake at 400° for 20-25 minutes or until golden brown. Top with whipped cream.

NUTRITION FACTS

Kcals	158
Fat	0g
Protein	0.4g
Carbs	26.9g



RECIPE COURTESY:
RADISSON BLU, CHENNAI