

Easy Cherry Pie Recipe

Did you ever hear the story about George Washington cutting down his father's cherry tree? While the infamous tale has become legend in America, it may not be true. However, you and your child can still celebrate the spirit of our first president with a delicious cherry pie! (And if you want to explore some more Washington facts and fables, check out this [worksheet](#).)

What You Need:

- Pot
- Wooden spoon
- 20 ounces of frozen, pitted cherries
- 2/3 cup sugar
- Small bowl
- 1/4 cup water
- Whisk
- 2 tablespoons cornstarch
- 2/3 cup orange juice
- 1/4 cup lemon juice
- Pre-made graham cracker pie crust

What You Do:

1. Place the pot on the stove.
2. Let your child dump the frozen cherries into the pot.
3. Have him sprinkle all the sugar on top of the cherries.
4. Next, help him pour the water and corn starch into the bowl.
5. Show your child how to gently whisk the water and corn starch together.
6. Help him pour the corn starch mixture over the cherries.
7. Once that's completed, have him pour the orange juice and the lemon juice into the pot as well.
8. Turn the heat on the stove to high.
9. Let your child use a wooden spoon to mix the ingredients in the pot.
10. Bring the mixture to a boil.
11. Keep cooking until the heavy mixture sticks and coats the wooden spoon when you dip it in.
12. Remove the pot from the stove.
13. Pour the mixture into the pre-made pie crust.
14. Have your child place the pie into the refrigerator.
15. Let it cool for at least two hours.
16. After that, you're ready to dig in!

