

Even though I am a pumpkin spice girl, pumpkin pie never did it for me. As I got older and took on the Holiday dinners, I searched out flavors and combinations that I liked and came up with this easy, super tasty pie filling for the holidays or for any occasion for that matter. Hope you enjoy my Cheery Almond Bourbon Pie.

*Filling for my cherry almond bourbon pie*

24 ounces of frozen cherries I prefer the dark sweet cherries

2 ounces of bourbon of your choice or a little extra if you want more bourbon flavor.

Half a teaspoon of almond extract

2/3 cup of sugar

3 tablespoons of cornstarch

And 3 to 4 tablespoons of orange juice, no pulp

two cinnamon sticks

Few dashes of orange bitters

- Cook all ingredients in a large saucepan over low/med heat and let simmer for 15-20 min or until you get the thickness like runny jelly, not too thick, not too thin. Reduce it longer if you add more bourbon.
- Turn off the heat and set aside until cool. Make sure you remove cinnamon sticks before you fill your pie. You can fill your pie right then and there; I like to let it set up for a few days in the Refrigerator to build the flavors.
- Following your favorite crust recipe and bake until golden brown and bubbly. Enjoy with a Manhattan or sipper of your favorite bourbon.
- For some reason, if the filling doesn't want to set, you can add a little more cornstarch or a half can of all-ready-made cherry pie filling. Both options will do the trick.