

## Sour Cherry & Mango Open Faced Pie

(Adapted as a honey recipe from Ciao Italia)

### SIMPLY SWEET DOUGH

Makes 2 1/2 Pounds of Dough

1 package active dry yeast (0.25 ounce)  
1/8 cup warm (110° to 115°F) water  
1/2 cup warm (110° to 115°F) 1% low-fat milk  
3 large eggs, at room temperature  
3/8 cup honey  
4 1/2 to 5+ cups Unbleached, All-Purpose Flour  
1/4 teaspoon baking soda  
1 1/2 teaspoons salt  
8 tablespoons (1 stick) unsalted butter, softened

### FILLING

1 cup dried cherries  
*(or I used fresh frozen sour cherries)*  
1/4 cup Amaretto liqueur (or to cover)  
1/2 recipe sweet dough  
1 – 2 large mangoes, peeled, pit removed and diced  
1 egg slightly beaten  
1 tablespoon turbinado (coarse brown sugar)

### DIRECTIONS

Note: Dough recipe is double what is required for a pie, so either double the fillings to make two pies or plan to use remaining dough in sweet rolls.

Place the cherries in a small bowl and pour the liqueur over them. Stir well and let macerate for at least 1 hour.

In a medium bowl, sprinkle the yeast over the water and milk and mix with a spoon until the yeast dissolves. Let the mixture proof for about 5 minutes. Small clusters of chalky-looking bubbles should appear on the surface. With a fork, beat in the eggs one at a time. Add the honey. Set the mixture aside.

To make the dough in a bowl, mix together 4 - 5 cups of the flour, baking soda and salt. Break up the butter over the dry ingredients and work it in with your hands until a crumbly mixture is obtained. Add the yeast mixture and mix with your hands until a ball of dough is formed. Add additional flour if necessary to obtain dough that is soft but not too sticky. (Note: honey makes dough stickier, so more flour might be needed.)

Lightly spray a large bowl with cooking oil spray or lightly coat with butter. Gather up the dough, place it in the bowl, and turn to coat. Cover the bowl tightly with plastic wrap and let the dough rise until doubled in size, 2 to 2½ hours.

When the dough has risen to approximately two times its size, use two fingers to make two indentations into the center of it. If the indentations do not close up, the dough is sufficiently risen and ready to use.

Turn the dough out onto a floured work surface and knead it for 3 to 4 minutes, until a smooth ball of dough forms. Let the dough rest on the work surface for 10 minutes, covered with a cloth.

Knead it for 3 or 4 minutes until smooth and no longer sticky. Cut dough in half. Use half for the pie.

Place parchment paper on a rimmed baking sheet. Roll the dough out into a 15-inch circle. Carefully lift the dough up and place it in the baking dish, letting the excess overhang the sides of the dish.

Add the mango pieces to the cherries and spread the fruit over the dough (remove some of liquid to prevent it from running outside the dough). Using a scissors, cut 2-inch slits in the overhanging dough all around the dish. Fold the dough towards the filling leaving the center exposed. Cover the dish with a towel and let the pie rise for 35 minutes.

Preheat the oven to 350F.

Brush the top of the dough with the beaten egg and sprinkle the sugar over it. Bake the pie for 30 to 35 minutes, until it is golden brown and firm to the touch. Cool the pie completely. (Note: If parchment is very wet, remove pie carefully to a rack for cooling.)