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## Mini Cherry Pie ♦

A delicious mini cherry pie recipe made with fresh cherries and a flaky crust. Perfect for a sweet treat!

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 30 mins

**Total Time:** 50 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

<b>400 g</b>	fresh cherries
<b>100 g</b>	sugar
<b>150 g</b>	All-Purpose Flour
<b>100 g</b>	Butter
<b>0.5 tsp</b>	salt
<b>50 ml</b>	water

# Directions

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## Step 1

Cut

Pit and halve the cherries.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 2

Mixing

In a bowl, mix the cherries, sugar, and flour.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 3

Cut

In a separate bowl, cut the butter into small pieces and mix with the flour and salt until crumbly.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 4

### Mixing

Add water gradually while mixing until the dough comes together.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

### Rolling

Divide the dough into 4 equal portions and roll each portion into a circle.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 6

### Folding

Place the cherry mixture onto each dough circle and fold the edges to seal.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 7

### Baking

Bake in a preheated oven at 375°F (190°C) for 30 minutes or until golden brown.

**Prep Time:** 0 mins

**Cook Time:** 30 mins

## Nutrition Facts

**Calories:** 250 kcal

**Fat:** 15 g

**Protein:** 2 g

**Carbohydrates:** 28 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	28 g	50.91%	56%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	2 g	5.26%	8%
Sugars	16 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	15 g	53.57%	60%
Cholesterol	20 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	100 mg	2.94%	3.85%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

## Recipe Attributes

### Events

Christmas Easter Thanksgiving Birthday Wedding Halloween  
Valentine's Day Back to School Barbecue Picnic

### Course

Desserts Breads Snacks Sauces & Dressings

### Cultural

Diwali Christmas

### Demographics

Senior Friendly Allergy Friendly

### Diet

Vegan Diet Ovo-Vegetarian Diet

## Meal Type

Brunch

Snack

Supper

## Difficulty Level

Medium

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