

Cherry Streusel Pie

Ingredients

Crust:

1 pre-made pie crust disk

Filling:

1 cup sugar

3½ tablespoons all purpose flour

2 tablespoons tapioca

1 teaspoon ground cinnamon

½ teaspoon ground nutmeg

Pinch of salt

2 cans (15 ounces) tart pitted cherries, drained or 2½ pounds fresh or frozen sour cherries, thawed and pitted

Streusel:

¾ cup all-purpose flour

¾ cup quick cooking oats

6 tablespoons golden brown sugar

¼ cup sugar

¾ teaspoon ground cinnamon

¼ teaspoon salt

½ cup (1 stick) unsalted butter, melted

¼ teaspoon vanilla extract

Preparation

1. Transfer crust to 9-inch glass pie dish, press into bottom to shape and crimp edges. Keep chilled until use.
2. For streusel: Mix flour, both sugars, cinnamon and salt in medium bowl. Add melted butter and vanilla, cutting together with pastry cutter or rub in fingertips until small clumps form. Set aside.
3. For filling: Position rack in center of oven and heat oven to 375 degrees. Place foil-lined baking sheet in bottom of oven to catch spills. Mix sugar, flour, tapioca, cinnamon, nutmeg and salt in large bowl. Add cherries; toss to coat. Let stand until cherries begin to release juice, stirring occasionally, about 10 minutes. Transfer filling to crust, mounding in center. Crumble streusel over, covering completely and pressing to adhere.
4. Bake pie 20 minutes. Tent loosely with foil. Bake until filling bubbles thickly and streusel is golden, about 1 hour 10 minutes longer. Cool on rack.

Yields 8 servings