

Cherry Crisp Pie

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 8

*1 cup granulated sugar
3 tablespoons cornstarch
2 packages (16 ounces ea) frozen
unsweetened pitted tart red cherries
2 tablespoons water
1 single pie crust
2/3 cup rolled oats
2/3 cup all-purpose flour
1/2 cup packed brown sugar
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
6 tablespoons butter*

Preparation Time: 20 minutes

Bake: 1 hour

Preheat the oven to 350 degrees.

In a very large bowl, stir together the granulated sugar and cornstarch. Add the frozen cherries. Gently toss until coated.

Transfer the cherry mixture to a four-quart Dutch oven. Add the water. Cook and stir over medium heat until slightly thickened and bubbly. Let cool to room temperature. Cover and chill while preparing the pie crust.

Place the pie crust into a 9-inch pie plate without stretching it. Trim the pastry to 1/2-inch beyond the edge of the pie plate. Fold under any extra pastry even with the edge of the plate. Crimp the edge as desired.

For the crumb topping: In a medium bowl stir together the oats, flour, brown sugar, salt and cinnamon. Using a pastry blender, cut in the butter until the mixture resembles coarse crumbs.

Transfer the cherry mixture to the pastry-lined pie plate. Sprinkle with the crumb topping. To prevent overbrowning, loosely cover the pie with foil.

Place the pie plate on the middle shelf in the oven. Place a foil-lined baking sheet on the rack beneath the pie.

Bake for 20 minutes. Remove the foil from the pie. Bake for 40 to 45 minutes more or until the filling is bubbly and the topping is golden brown.

Cool on a wire rack for at least two hours.

Per Serving (excluding unknown items): 299 Calories; 9g Fat (27.0% calories from fat); 2g Protein; 53g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 161mg Sodium. Exchanges: 1 Grain(Starch); 2 Fat; 2 1/2 Other Carbohydrates.

