

Cherry Pie with Almond Crumble

Everyday Food Magazine - June 2012

Servings: 8

*1 tablespoon all-purpose flour
(spooned and leveled)
3/4 cup granulated sugar
1/2 teaspoon fine salt, divided
6 cups drained jarred sour cherries
(from three 24-ounce jars)
1 teaspoon pure vanilla extract
1 cup all-purpose flour (spooned and
leveled)
1 homemade or store-bought pie crust
1 large egg white, lightly beaten
1/2 cup light brown sugar
1 stick cold unsalted butter, cut into
pieces
1/4 cup almonds*

Preparation Time: 15 minutes

Preheat the oven to 375 degrees with racks in the middle and lower thirds.

In a large bowl, stir together one tablespoon of flour, the granulated sugar and 1/4 teaspoon of salt. Stir in the cherries and vanilla.

Place the pie crust in a nine-inch deep-dish pie plate. Brush the crust with egg white and fill with the cherry mixture.

In a food processor, pulse together one cup of flour and 1/4 teaspoon of salt. Add the brown sugar, butter and almonds. Pulse until large pieces form. Scatter the crumble over the cherry filling.

Bake on the middle rack, with a foil-lined rimmed baking sheet on the lower rack to catch drips, until the topping and crust are golden, 45 minutes. Tent the pie loosely with foil; bake until the juices in the center are bubbling, 30 to 45 minutes more. Transfer to a rack and let cool.

Serve warm or at room temperature. (Cover and keep at room temperature for up to three days.)

Start to Finish Time: 1 hour 30 minutes

Per Serving (excluding unknown items): 236 Calories; 14g Fat (50.9% calories from fat); 1g Protein; 29g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 13mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	236	Vitamin B6 (mg):	trace
% Calories from Fat:	50.9%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	46.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	14g	Folacin (mcg):	3mcg
Saturated Fat (g):	7g	Niacin (mg):	trace
Monounsaturated Fat (g):	5g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	31mg	% Refuse:	n n%
Carbohydrate (g):	29g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	13mg	Vegetable:	0
Potassium (mg):	74mg	Fruit:	0
Calcium (mg):	23mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	2 1/2
Zinc (mg):	trace	Other Carbohydrates:	2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	433IU		
Vitamin A (r.e.):	107RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 236 **Calories from Fat:** 120

% Daily Values*

Total Fat 14g	21%
Saturated Fat 7g	37%
Cholesterol 31mg	10%
Sodium 13mg	1%
Total Carbohydrates 29g	10%
Dietary Fiber trace	2%
Protein 1g	
Vitamin A	9%
Vitamin C	0%
Calcium	2%
Iron	2%

* Percent Daily Values are based on a 2000 calorie diet.