

## Dessert

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# Cherry Pie with Almond Crumble

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Palm Beach Post

**Servings: 8**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour 30 minutes**

**1 cup + 1 tablespoon all-purpose flour (spooned and leveled), divided, plus more for the work surface**

**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 homemade (or store-bought) pie crust in a deep-dish 9-inch plate**

**1 large egg white, lightly beaten**

**1/2 cup light-brown sugar**

**1 stick cold unsalted butter, cut into pieces**

**1/4 cup almonds**

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

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

Brush the crust with the egg white and fill with the cherry mixture.

In a food processor, pulse together the remaining 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, about 45 minutes.

Tent the pie loosely with foil. Bake until the juices in the center are bubbling, about 30 to 45 minutes more.

Transfer a rack and let cool.

Serve warm or at room temperature. (Cover and keep at room temperature for up to 3 days.)

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Per Serving (excluding unknown items): 202 Calories; 14g Fat (59.5% calories from fat); 1g Protein; 20g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 9mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.