Homemade Cherry Bourbon Pie
with Buttery Oat Crumble Topping

This homemade cherry pie is a decadent dessert that's perfect for special occasions or simply satisfying a summer fruit pie craving. Enjoy the blend of sweet and tart cherry, vanilla, and bourbon flavors with the satisfying crunch of the buttery oat crumble. Serve the pie with vanilla ice cream for maximum indulgence!

Ingredients
Makes 1 pie

Cream Cheese Crust Ingredients:
1 1/2 cups all-purpose flour
1 tablespoon sugar
1 1/2 teaspoons Kosher salt
6 ounces cream cheese, cubed and chilled
3/4 cup unsalted butter (1-1/2 sticks), cubed and well chilled
2-4 tablespoons ice water

For the Pie Filling:
5 cups fresh or frozen cherries (thawed completely), pitted and halved
2 tablespoons bourbon
3/4 cup sugar
1/4 cup cornstarch
1 teaspoon vanilla extract
1/4 teaspoon of salt

For the Buttery Oat Crumble Topping:
3/4 cup old-fashioned oats
1/3 cup all-purpose flour
1/3 cup brown sugar
1/3 cup unsalted butter, cold and cubed
1/4 teaspoon of salt

Directions

1. **Prepare the Crust:** Place the flour, sugar, and salt in the bowl of a food processor. Pulse a few times until evenly distributed.

2. **Add the cream cheese cubes and half of the butter cubes into the food processor.** Pulse 4-5 times to cut into the flour. Add the remaining butter cubes and pulse a few more times. The mixture should be coarse with some pea-sized pieces of butter remaining. (Resist the urge to keep pulsing.)

5. **Add 2 tablespoons of the ice water by sprinkling on top of the flour and butter mixture.** Pulse 2-3 times. Continue adding ice water by the tablespoon, pulsing after each addition until a rough dough is formed. Test the dough by pinching it together — if it holds together, enough water has been added. If it crumbles apart, add another tablespoon of water. (Avoid adding too much water, or pulsing too much).

4. **Remove the dough from the food processor, and gather it into a rough ball.** Flatten the dough ball into a flat disk. Wrap in plastic wrap and chill in the refrigerator for 1 hour, or overnight.

5. **While the dough chills, make the filling.** If using frozen cherries, be sure to thaw the cherries completely, drain and pat dry. If using fresh cherries, be sure to carefully pit and halve checking for any pit remnants in the cherry halves. A cherry pitter is a key tool for this process!

TIP: Halving the cherries after pitting helps to create pleasant-sized bites of cherry filling AND helps to ensure no cherry pit remnants were missed!

6. **In a large bowl,** combine the cherries, bourbon, sugar, cornstarch, vanilla extract, and salt. Stir until the cherries are coated. Let the cherries rest for 15 minutes.

7. **To ensure that the filling thickens properly,** take the cherry liquid at the bottom of the cherry bowl and heat in a small saucepan on the stovetop until it is bubbling and begins to thicken. Remove from the heat and let cool slightly before adding back to the cherries.

8. **Preheat the oven to 375 degrees F.**

9. **Roll out the pie dough.** Remove the dough from the refrigerator and place it on a lightly floured surface. Use a rolling pin to roll it into a 14-inch circle, then transfer it to a 9-inch pie pan. Fold the edge of the crust under itself and crimp into your desired design. Put the crust back into the refrigerator to chill while you prepare the oat crumble topping.

10. **Make the crumble topping.** In a medium-sized bowl, combine the old-fashioned oats, all-purpose flour, brown sugar, cubed butter, and salt. Use a pastry cutter or your fingers to work the mixture until it resembles coarse crumbs.

11. **Assemble the pie.** Pour the cherry filling into the prepared pie crust. Sprinkle the buttery oat crumble evenly over the cherry filling.

12. **Place the pie on a pie guard (to catch any spill-over while baking).** Bake for about 50-65 minutes or until the filling is bubbling and well-set, and the crumble topping is golden brown and crisp. Cover the edges of the pie with a pie shield and the top with foil, if needed.

13. **Allow the pie to cool before serving.** This helps the filling to set completely.

14. **Slice and serve with a scoop of vanilla ice cream.**

VIEW & PRINT OUR RECIPE HERE ›

Homemade Cherry Bourbon Pie

with Buttery Oat Crumble Topping