



kitchen a la mode

accessories for cooking & entertaining

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Homemade Cherry Bourbon Pie with Buttery Oat Crumble Topping

Makes one 9-inch pie

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

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

Pie Filling Ingredients:

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

Buttery Oat Crumble Topping Ingredients:

3/4 cup old-fashioned oats
1/3 cup all-purpose flour
1/3 cup brown sugar
1/3 cup unsalted butter, cold & cubed
1/4 teaspoon of salt

Directions:

- PART ONE - Prepare the crust:** Place the flour, sugar, and salt in the bowl of a food processor. Pulse a few times until evenly distributed.
- 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.)
- 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).
- 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.
- PART TWO - Make the cherry filling:** 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 while checking for any pit remnants in the cherry halves. A good cherry pitter is a key tool for this process!
- 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.
- To ensure that the filling thickens properly, transfer 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.
- PART THREE - Make the crumble topping:** 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.
- PART FOUR - Assemble the pie:** Preheat the oven to 375 degrees F.
- Roll out the pie dough. Remove the dough from the refrigerator and place it on a lightly floured surface. Use a rolling pin, 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 favorite design.
- Pour the cherry filling into the prepared pie crust. Sprinkle the buttery oat crumble evenly over the cherry filling.
- 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.