Cherry Crumb Pie (Canned Cherries)

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
1 pie, 9 in, 8 slices	≈45 min	≈5 h 30 min	375 °F (191 °C)	721 kcal · 266 mg Na · 8 g protein

EQUIPMENT
9 in glass pie plate · Strainer · Medium saucepan · Half sheet pan · Foil

#	INGREDIENT	MASS	VOLUME	PROCEDURE
CRUMB (1½ BATCHES)				
1	Butter, unsalted*, melted*	210 g	15 tbsp	In a bowl, whisk the brown sugar and granulated sugar into the melted butter until smooth.
	Light brown sugar*, packed*	165 g	¾ cup	
	Granulated sugar	75 g	6 tbsp	
2	Flour, all-purpose	323 g	≈2⅔ cups	Stir the flour and salt into the butter mixture until no dry flour shows. Press it into the bowl and cool until firm, 10–15 min.
	Kosher salt, Morton	1.8 g	⅜ tsp	
3				Break it into ½–¾ in chunks, leaving some smaller. Bigger chunks stay soft in the middle. Spread on a plate or quarter sheet pan and refrigerate at least 30 min.
CRUST				
4	Pie crust, Pillsbury refrigerated	200 g	1 crust (½ box)	Rack on the lowest position; oven to 375 °F (191 °C). Line the half sheet pan with foil and keep it on the counter, not in the oven. Let the rolled crust stand at room temp ≈15 min so it unrolls without cracking.
5				Unroll the crust into the glass pie plate and press it into the corners without stretching. Fold the edge under and crimp it on the rim. Refrigerate while you make the filling. Don't pre-bake it.
FILLING				
6	Tart cherries, Meijer canned*, pitted, in water*	1275 g	3 cans, 15 oz	Open the cans and pour them into the strainer set over a bowl. Measure out 240 g (1 cup) of the liquid and pour off the rest. Leave the cherries in the strainer.
7	Granulated sugar	200 g	1 cup	In the saucepan, whisk the sugar, cornstarch and salt, then whisk in the 240 g of cherry liquid. Bring to a boil over medium-high, stirring. Turn to medium and simmer, stirring, until thick and glossy and it coats a spoon, 3–5 min.
	Cornstarch	32 g	¼ cup	
	Kosher salt, Morton	0.6 g	⅛ tsp	
8	Almond extract	2.1 g	½ tsp	Off the heat, stir in the almond extract, then gently fold in the drained cherries. Let it cool ≈15 min so it doesn't melt the raw crust.
ASSEMBLE + BAKE				

#	INGREDIENT	MASS	VOLUME	PROCEDURE
9				Scrape the filling into the cold crust and spread it level, stopping ½ in below the rim. Bake any extra in a small dish alongside.
10				Scatter all the cold crumb chunks over the filling without pressing them in, heaping them a little in the middle. Cover the crimped edge with strips of foil now, before baking.
11				Set the pie on the room-temp sheet pan and put it on the lowest rack. Never put the glass plate on a preheated pan; it can crack. Bake until the bottom looks golden through the glass and the filling bubbles thickly at the center, not only at the edge, ≈1–1¼ h. Once the crumb is deep golden, lay foil loosely on top.
12				Cool on a rack at least 3 h so the filling sets before slicing.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Butter, unsalted	210 g	1,506	23	2
Light brown sugar	165 g	627	46	0
Granulated sugar	275 g	1,064	3	—
Flour, all-purpose	323 g	1,184	—	43
Kosher salt, Morton	2.4 g	—	960	—
Pie crust, Pillsbury refrigerated	200 g	800	1,040	8
Tart cherries, Meijer canned	1275 g	459	51	9
Cornstarch	32 g	122	3	0
Almond extract	2.1 g	5	—	—
Total		**5,767**	**2,126**	**62**
Per serving (1/8)		**721**	**266**	**8**

Nutrition: USDA FoodData Central: Branded Foods labels (Pillsbury Refrigerated Pie Crusts, 2 per 14.1 oz box, FDC 2747345; Meijer red tart pitted cherries in water, 15 oz, FDC 2638597; King Arthur All-Purpose; Morton; almond extract counted as Morton Bassett) and SR Legacy (sugar, brown sugar, unsalted butter, cornstarch). The cans are counted whole, liquid and all, so pouring some off makes it a little high.

NOTES

- Filling from Feast and Farm's canned tart cherry pie (1 cup liquid, 1 cup sugar, ¼ cup cornstarch), made with 3 cans; Oregon Fruit uses the same stovetop method. Its 2 tbsp butter is left out. Crumb is 1½× the Dutch Apple Crumb Pie card's, since the first cherry pie (2026-11) needed more.
- Raw store crust, not blind-baked: the homemade blind-baked shell came out tough and too dark after the second bake. The lowest rack, closest to the heat, cooks the bottom instead; the pan goes in cold because glass can crack on a hot one. The filling is already thick from the stove, so it only needs to bubble. The time is an estimate.
- The second crust in the box keeps in the fridge until its date. Keeps 2 days at room temp, loosely covered. To recrisp, 300 °F (149 °C) for 15–20 min.