Cherry Crumb Pie (Frozen Cherries)

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
1 pie, 9 in, 8 slices	≈45 min	≈7 h 30 min + the dough	375 °F (191 °C)	772 kcal · 313 mg Na · 10 g protein

EQUIPMENT
9 in glass pie plate · Strainer · Small saucepan · Half sheet pan · Foil · Probe thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
AHEAD				
1	Sour Cream Pie Dough, *card*	374 g	1 raw shell	Make one shell on the Sour Cream Pie Dough card: rolled into the glass pie plate, crimped and chilled. Don't pre-bake it. Keep it in the fridge until the filling is ready.
2	Tart cherries, Meijer frozen	907 g	2⅔ bags, 12 oz	Weigh the frozen cherries into a metal bowl and thaw at room temp until soft all the way through, ≈2 h.
CRUMB (1½ BATCHES)				
3	Butter, unsalted, *melted*	210 g	15 tbsp	While the cherries thaw, whisk the brown sugar and granulated sugar into the melted butter in a bowl until smooth.
	Light brown sugar, *packed*	165 g	¾ cup	
	Granulated sugar	75 g	6 tbsp	
4	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	
5				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.
FILLING				
6				Tip the thawed cherries into the strainer set over a bowl. Press gently until 240 g (1 cup) of juice has collected. Leave the cherries in the strainer.
7	Cornstarch	14 g	2 tbsp	Whisk the cornstarch into 30 g (2 tbsp) of the cold juice. Bring the rest of the juice to a boil in the saucepan. Whisk in the cornstarch mix and the lemon juice and boil, whisking, until thick and glossy, ≈1 min. Off the heat, stir in the almond extract.
	Lemon juice, *fresh*	31 g	2 tbsp	
	Almond extract	2.1 g	½ tsp	
8	Granulated sugar	133 g	⅔ cup	In a large bowl, whisk the sugar, cornstarch and salt. Add the drained cherries and toss to coat, then fold in the thickened juice from the saucepan.
	Cornstarch	14 g	2 tbsp	
	Kosher salt, Morton	1.2 g	¼ tsp	
ASSEMBLE + BAKE				

#	INGREDIENT	MASS	VOLUME	PROCEDURE
9				Rack on the lowest position, oven to 375 °F (191 °C). Line the half sheet pan with foil and keep it on the counter. Set the cold shell on it, scrape in all the filling and spread it level.
10				Scatter all the cold crumb chunks over the filling without pressing them in. Leave a few small gaps so you can see the juice. Cover the crust rim with strips of foil so it doesn't burn. Put the pan on the lowest rack. Never put the glass plate on a preheated pan; it can crack.
11				Bake until the crumb is deep golden, juice bubbles thickly in the gaps at the center (not only at the edge), and a probe pushed through the crumb into the middle reads at least 203 °F (95 °C), ≈1–1¼ h. Crumb browning too fast? Lay foil loosely on top.
12				Cool on a rack at least 4 h so the filling sets before slicing.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Sour Cream Pie Dough	374 g	1,544	1,227	26
Tart cherries, Meijer frozen	907 g	390	—	6
Butter, unsalted	210 g	1,506	23	2
Light brown sugar	165 g	627	46	0
Granulated sugar	208 g	805	2	—
Flour, all-purpose	323 g	1,184	—	43
Kosher salt, Morton	3 g	—	1,200	—
Cornstarch	28 g	107	3	0
Lemon juice	31 g	7	0	0
Almond extract	2.1 g	5	—	—
Total		**6,174**	**2,502**	**77**
Per serving (1/8)		**772**	**313**	**10**

Nutrition: USDA FoodData Central: Branded Foods labels (Meijer red tart cherries, frozen, 12 oz, FDC 2638814; King Arthur All-Purpose; Morton; almond extract counted as Morton Bassett) and SR Legacy (sugar, brown sugar, unsalted butter, cornstarch, lemon juice). Shell from its card.

NOTES

- Filling from America's Test Kitchen's Tart Cherry Crumb Pie, with ¼ tsp Morton in place of its ½ tsp table salt. Crumb is 1½× the Dutch Apple Crumb Pie card's.
- First bake (reported 2026-11-15): the cherries tasted perfect; there wasn't enough crumb, so it's now 1½ batches. The blind-baked Flaky Pie Dough shell came out tough and too dark, so this card now uses ATK's own crust from this pie (Sour Cream Pie Dough), raw, at ATK's 375 °F (191 °C).
- Check that the bag says pitted. If it doesn't, pit the cherries after they thaw. The last ⅓ bag is ≈113 g.
- Keeps 2 days at room temp, loosely covered; the fridge softens the crumb. To recrisp, 300 °F (149 °C) for 15–20 min, not the microwave.