

Tart Cherry Crumble

Level: Easy

Serves: About 24 pieces



Prep Time: 20 minutes

Cooking Time: 60 minutes



Crust:

2 cups all-purpose flour

$\frac{1}{2}$ cup white granulated sugar

$1\frac{1}{2}$ sticks (or $\frac{3}{4}$ cup) unsalted butter; cut into cubes and chilled

Tart Cherry Filling:

3 (14.5 oz.) cans red tart cherries (whole pitted cherries in water); liquid drained

1 tsp. cinnamon

$1\frac{1}{2}$ cups white granulated sugar

$\frac{1}{4}$ tsp. table salt

3 Tbsp. cornstarch



Crumble Topping:

3 cups quick oats

$\frac{3}{4}$ cup dark brown sugar

6 Tbsp. all-purpose flour

$1\frac{1}{2}$ sticks (or $\frac{3}{4}$ cup) unsalted butter; cut into cubes and chilled

Preheat oven to 350°.

For the crust: In a large bowl, mix the flour and sugar. Add the chilled butter cubes and cut into the flour mixture with a pastry blender until it resembles coarse crumbs. Gently press the mixture evenly into the bottom of a 9x13 pan. Do not pack the crust! Bake for 10 minutes only. Do not brown.

For the tart cherry filling: While the crust is baking, gently mix all of the filling ingredients in a medium bowl. Set aside.

For the crumble topping: In a large bowl (you may use the same bowl you used for the crust), combine the oats, dark brown sugar, and flour. Add the chilled butter cubes. With your clean fingers, work the butter into the oat mixture until all are combined and the mixture looks like granola.

When the crust is done baking, remove the pan from the oven. With a slotted spoon, gently spoon the tart cherry filling evenly over the warm crust. If desired, add some of the liquid left in the bowl, but do not add all of it. With your clean fingers, evenly sprinkle the crumble topping over the cherry filling. Bake for 50 minutes. Cut into squares and serve warm with vanilla ice cream, if desired.