

# *Sour Cherry Streusel Pie*



## **Basic Pie Pastry**

I am the third generation to use this pastry recipe. It has served us well for nearly 100 years—much easier in a food processor, however, a convenience my grandmother would have embraced. The secret here is lard, the only way to a perfect flaky texture. At Farmer's Markets it is now possible to obtain pure clean organic lard, even occasionally leaf lard, which is the finest quality - once available only to professional pastry chefs. Look for it!

In a food processor, combine:

3 cups flour

with:

1 tsp. salt

1 cup lard (1/2 lb.), frozen and cut in small shards

pulse to combine

add:

1/3 to 1/2 cup ice water

pulse again until the dough comes together in a ball. Scrape out of the processor bowl onto a lightly floured surface and shape into a thick cylinder. Slice into 3 equal discs, separate with plastic wrap, seal in an air-tight bag and refrigerate, or freeze (up to one year). NOTE: Third pastry wheel is for reserve use (i.e. mistakes, a second pie where only a bottom crust is needed, and so forth).

## **Streusel-Topped Cherry Pie**

Topping

1/2 cup flour

2/3 cup brown sugar

1 tsp. cinnamon

¼ tsp. salt

In a bowl combine the above ingredients and cut in, with pastry cutter or fork:

2/3 of a stick of butter, cut in small cubes

Mix in:

1/2 cup old fashioned rolled oats

½ cup sliced almonds

Set aside

### Cherry Filling

In a bowl mix:

2 cans sour pitted red cherries, drained, or frozen, 1 1/3 lbs.

with:

1/2 cup Robert Lambert Sour Cherry Jam

2 tbsp. tapioca

Prepare 2 discs of pastry. Roll out the first on a well-floured board, trim and line bottom of a 9" pie pan.

Smear the bottom with:

1 tbsp. softened butter

and top with:

1 cup sugar,

then the prepared cherry mixture.

( greasing the bottom of the pie and adding the sugar separate from the fruit will help insure a well-baked bottom crust.)

Sprinkle the topping evenly over the pie and bake on the bottom shelf in the oven at 425\* for 40 minutes.

Shield the edge crust by covering with strips of tin foil to prevent over-browning—remove for the last 10 minutes of baking.