



Cherry & Apple Crumble Pie

Single Pie Crust

3 cups fresh or frozen sour cherries, pitted

3 apples, peeled, cored and sliced

2/3 c sugar

1 c oats

1/2 c flour

1 t cinnamon

1/2 c brown sugar

1/2 c butter

Preheat oven to 400F.

Combine the cherries, apples and white sugar. Roll out your bottom crust and place it in an 8" or 9" pie pan, trim the edges. Pour the cherries and apples into the pie pan over the bottom crust.

In a large mixing bowl, combine the oats, flour, cinnamon and brown sugar. Cut in the butter and using a pastry blender or your fingers, mix until the topping forms large and small crumbs. Sprinkle over the top of the pie.

Bake the pie for 20 minutes at 400F. Turn the oven down to 375F and bake another 45-50 minutes (until crust is golden brown and cherries are bubbling). Remove from oven let cool and serve warm.

