

Cherry-Rhubarb Crumble Pie

Makes one 9-inch pie.

Ingredients:

1 unbaked 9-inch pie shell

3 cups fresh or frozen pie cherries, thawed

3 cups fresh or frozen chopped rhubarb, thawed

1/3 cup water

3 tablespoons all-purpose flour

3/4 cup granulated sugar

1/2 teaspoon almond extract

1/4 cup butter, at room temperature

1/2 cup granulated sugar

1/2 cup all-purpose flour

1/3 cup rolled oats

1/2 teaspoon ground cinnamon

Preheat the oven to 375 degrees F. Prepare the pie shell. In a medium saucepan, combine the rhubarb, cherries, water, 3 tablespoons flour, and 3/4 cup sugar. Stir well and bring just to a boil. Reduce heat to medium low. Cover and simmer for 3 minutes. Stir in the almond extract. Spoon the filling into the prepared pie shell. With a pastry blender or your fingers, combine the butter, 1/2 cup sugar, 1/2 cup flour, oats, and cinnamon until blended and crumbly. Sprinkle over the top of the pie. Bake for 30-40 minutes, or until the topping is browned and the filling is bubbly. Enjoy!