

# Cherry Apple Streusel Pie

Makes one 9" pie (serves 8)

One single crust 9" pie shell in a tin and with edges fluted, unbaked and refrigerated

- ½ c. Light brown sugar
- ¼ c. Cornstarch
- 1 tsp. Cinnamon
- 1 Tbl. Fresh ginger, minced (optional)
- 1 Tbl. Lemon (or lime zest) (optional)
- 3 c. Apples, cored, peeled and sliced into ½ " wedges
- 1 c. Cherries, stemmed, pitted and cut in half
- 1 Tbl. Fresh lemon juice (or lime)
- 4 Tbl. Unsalted butter, cold (plus more at room temperature for brushing on pie shell)
- 1 Egg white

For streusel topping:

- ¼ c. All purpose flour
- ¼ c. Light brown sugar
- 2 Tbl. Unsalted butter, cold and cut into ½ " pieces

Pre-heat oven to 375 ° F. Brush bottom of pie shell with softened butter and place in freezer for about 5 minutes or until butter is firm. Brush the bottom with some of the egg white and return to freezer while preparing the filling. This procedure helps keep the bottom of the pie from becoming soggy as the fruit releases juices.

In a large bowl, mix together brown sugar, cornstarch and cinnamon. Add and mix in ginger and zest if using. Add apples, cherries and lemon (or lime) juice and toss all together until the fruit is coated and everything is evenly distributed. Remove pie shell from freezer and pour in filling, making sure it is evenly distributed. Dot with the 4 Tbl. of butter and put it in the refrigerator while preparing the streusel.

In a bowl, mix together flour and sugar. Cut in the cold butter until mixture is crumbly. Remove pie from the refrigerator and top with streusel, making sure the topping reaches the edges of the pie. Brush the edges of the pie with the remaining egg white.

Bake for 40 – 50 minutes or until crust is golden. Cool to room temperature on a wire rack.