

Plum Pie

Savannah · 28/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This gorgeous plum pie has a decorative and tasty streusel topping The rich crust is made with a combination of luscious things like sour cream heavy cream and butter

Ingredients

— - 3 cups all-purpose flour - $\frac{3}{4}$ cup white sugar - 2 $\frac{1}{2}$ teaspoons baking powder - ? teaspoon salt - ? cup butter - 2 large eggs - 1 teaspoon vanilla extract - 3 tablespoons milk - $\frac{1}{2}$ teaspoon lemon zest - $\frac{1}{2}$ cup all-purpose flour - $\frac{1}{4}$ cup packed brown sugar - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon salt - ? cup chopped hazelnuts - 1 teaspoon lemon zest - 3 tablespoons butter - 5 cups fresh plums

— pitted and sliced - 1 cup white sugar - $\frac{1}{4}$ cup all-purpose flour - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon ground nutmeg

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). To make crust: Combine 3 cups flour
2. 3/4 cups white sugar
3. baking powder
4. and 1/8 teaspoon salt in a large bowl; mix thoroughly. Cut in 2/3 cup butter with a pastry blender until pieces are the size of small peas. Stir in eggs
5. vanilla extract
6. milk
7. and lemon zest. Mix just until all ingredients are combined. Allow dough to rest in refrigerator while you make the topping. To make streusel topping: Mix 1/2 cup flour
8. brown sugar
9. 1/2 teaspoon cinnamon
10. 1/4 teaspoon salt
11. chopped nuts
12. and grated lemon zest in a medium bowl. Rub in butter until all ingredients are well combined. Set aside. To make fruit filling: Place pitted and sliced plums in a large bowl. Mix remaining sugar
13. flour
14. cinnamon
15. and nutmeg in a small bowl until thoroughly combined. Pour over plums and stir gently until fruit is evenly coated. Roll out pie crust and arrange in a 9-inch pie pan; trim and flute edges. Pour in plum filling and evenly cover with streusel topping. Bake pie in the preheated oven until filling is bubbly and streusel is golden brown on top
16. 45 to 55 minutes. Serve warm
17. or at room temperature. Cook's Note You can use apples or cherries in this recipe if you prefer; add 1/4 teaspoon of ground mace in streusel topping. Walnuts may be used instead of hazelnuts
18. and a few drops of lemon oil may be used instead of lemon zest.