



Strawberry Crumble Pie

To make the crust, beat together the butter and cream cheese until combined. If you have a food processor, you can make the crust in there, otherwise, you can use a hand mixer and a spoon!

Add the flour and salt and mix until blended. Dough will start to come together but still be in pieces. Remove the dough from the bowl and shape into a disk. Wrap in plastic and refrigerate for 45 minutes.

While the dough is chilling, you can make the crumble topping. Combine the sugar, flour and oatmeal in a small bowl, stir until blended. Add the melted butter (cooled slightly) and stir until incorporated. Refrigerate until ready to use.

Back to the dough! Once chilled, remove from the fridge and on a lightly floured surface, roll to about 1/8" thick and large enough to fill a 9" pie pan. Transfer dough to pie pan and press to fit as needed, trim edges about 1/4 above rim of pan and shape as desired.

Place the crust back in the fridge for 15 minutes and preheat the oven to 350°. Once chilled, prick the bottom of the dough with a fork and bake the empty crust for 15-20 minutes until lightly golden. Place on a wire rack to cool while you prepare the filling. Increase the oven temperature to 375°.

Add the lemon juice and orange zest to the strawberries and toss gently to combine. Next add the sugar, cornstarch and flour, stirring gently until thoroughly mixed.

Spoon the strawberries into the crust and top with the chilled crumble mixture.

Bake for 50 minutes until topping is golden brown and filling starts to bubble. Place on a wire rack and let cool before serving.

INGREDIENTS

Crust

- 1 stick butter, slightly softened
- 3 ounces cream cheese, slightly softened
- 1 1/4 cups unbleached flour
- 1/8 tsp salt

Crumble

- 1/3 cup sugar
- 1/2 cup unbleached flour
- 3/4 cup old fashioned or quick-cook oats
- 4 Tbsp melted butter, cooled

Filling

- 5 generous cups quartered strawberries
- 1/2 cup sugar (2/3 cup for sweeter pie)
- 2 tsp fresh squeezed lemon juice
- 2 Tbsp cornstarch
- 2 Tbsp flour
- 1/4 tsp grated orange zest