



Ingredients

Serves 8

For the dough

- 250g plain flour
- 50g ground almonds
- 175g unsalted butter, chilled and diced
- 100g caster sugar
- 2 large free-range egg yolks
- 3 tablespoons single, whipping or double cream
- 1 tablespoon icy water

For the filling

- 600g cherries, stoned
- 2 teaspoons caster sugar
- 1 teaspoon cornflour
- Icing sugar, for dusting

1 x 23cm round fluted pie dish;
a baking sheet

Great British Bake Off

Warm cherry crumble pie

Enjoy this pie when English cherries are in season and good value in the markets. The dough is quickly made in a food-processor, then grated into the tin and pressed in place – it's too rich to roll out. The cherries are added and the rest of the dough is grated on top to make a crunchy crumble topping.

To make the dough, put the flour, almonds, butter and sugar into the bowl of a food-processor and 'pulse' briefly to combine. Mix together the egg yolks, cream and water and add to the bowl. Process just until the dough comes together in a ball. Wrap in clingfilm and chill for 30 minutes.

Meanwhile, preheat the oven to 180°C/350°F/gas 4. Put a baking sheet into the oven to heat up. Mix the cherries with the sugar and cornflour in a mixing bowl.

Cut off half the chilled dough, re-wrap and return to the fridge. Coarsely grate the other half into the pie dish. Flour your fingers, then press the dough onto the base and up the sides to make an even case of dough about 5mm thick. Pile the cherry mixture in the dish. Grate the rest of the dough over the cherries in an even layer – don't compress the mixture.

Set the pie dish on the heated baking sheet and bake for 45 to 50 minutes or until golden brown. Dust with icing sugar and serve warm or at room temperature.



Great British Bake Off by Linda Collister, Mary Berry, Paul Hollywood

Hardback: 320 pages

Publisher: BBC Books

ISBN: 9781849902687

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