

Apple Fuyu Persimmon Crumble Pie

Serves 8

Pie

- 1 prepared pie dough
- 6 tart apples
- 4-5 persimmons (depending on size)
- 100 g granulated sugar
- 100 g brown sugar, lightly packed
- Juice of half of lemon
- 60 ml pear or other preferred liqueur (optional)
- 2 tsp cinnamon
- $\frac{1}{4}$ tsp ground cardamom
- $\frac{1}{4}$ tsp ground nutmeg



Crumble Topping

- 65 g all-purpose flour
- 84 g cold butter, cut into 6-mm cubes
- 100 g brown sugar
- 100 g granulated sugar
- 45 g rolled oats
- 55 g sliced almonds
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{2}$ tsp salt



Egg Wash

- 1 egg
- 1-2 tsp turbinado sugar

Pie Shell

1. Pie dough for one 23-cm pie. Roll out onto a lightly floured surface into a 30-cm round about 3-mm thick.
2. Gently transfer the rolled dough into a 23-cm pan, leaving a 2.5 to 5-cm overhang all the way around.
3. Tuck the edge underneath itself to form a ring around the edge of the pie plate. Flute the edges by pinching the dough between your thumb and pointer finger on one hand and your pointer finger knuckle on the other.
4. Place the pie shell in the freezer and chill while you prepare the filling.

Filling

1. Peel and core the **apples** and **persimmons**, then cut into 3-mm to 6-mm slices. Place in a large mixing bowl and toss with the **lemon juice**, **liqueur**, **sugars**, and **spices**. Set aside for **at least 15 minutes** so the juices begin to release from the fruit.
2. Preheat oven to **200°C**, if baking right away.

Crumble Topping

1. Combine the **cold butter cubes, flour, sugars, oats, almonds, salt** and **cinnamon** together in a large bowl.
2. Use your hands to mash the butter into the other ingredients until coarse crumbles the size of peas form.

Assembly and Baking

1. Pour the apple filling into the bottom shell, forming a mound that is taller in the center of the pie.
2. Whisk the **egg** until blended. Gently brush the exposed, fluted edges of the pie with the egg wash. Sprinkle the crust with **sparkling or turbinado sugar**.
3. Top pie evenly with crumble topping.
4. Bake at **200°C** for **20 minutes**, then lower the temperature to **195°C** and bake for **another 30-40 minutes**, rotating the pan halfway through. Bake until the filling is bubbly and the crumble topping turns a deep golden color, you may need to cover the edges and or/tent the pie to keep from over-browning. The fruit should be just soft when poked with a toothpick.
5. Allow to cool on a rack for at **least 1 hour, preferably 3**, before cutting.

