

# PERSIMMON CRUMBLE PIE



PREP: 2h 30m | TOTAL TIME: 3h 35m | SERVES: 6

## INGREDIENTS

### Pie

1 disk prepared pie dough  
6 tart Granny Smith apples  
4-5 persimmons  
1/2 cup granulated sugar  
1/2 cup brown sugar, lightly packed  
1 lemon  
1/4 cup pear or other preferred liqueur  
2 teaspoons cinnamon  
1/4 teaspoon ground cardamom  
1/4 teaspoon ground nutmeg

### Crumble Topping

1/2 cup all purpose flour  
6 tablespoons cold butter,  
cut into 1/4" cubes  
1/2 cup brown sugar, lightly packed  
1/2 cup granulated sugar  
1/2 cup rolled oats  
1/2 cup sliced almonds  
1/2 teaspoon cinnamon  
1/2 teaspoon salt

### Egg Wash

1 egg  
1-2 teaspoons sparkling sugar or  
turbinado sugar

## DIRECTIONS

1. You will need a single disk of prepared pie dough, you can't go wrong with my All Butter Vodka Dough Recipe. (This recipe makes 2 disks, I suggest making both and freezing the second one to have on hand for your next pie baking adventure).
2. Remove the dough disk from refrigerator and roll out onto a lightly floured surface into a 12" round about 1/8" thick.
3. Gently transfer the rolled dough into a 9" pan, leaving a 1-2" overhang all the way around.
4. 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.
5. Place the pie shell in the freezer and chill while you prepare the filling.

### Prepare The Filling

1. Peel and core the apples and persimmons, then cut into 1/8"- 1/4" 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 400°, if baking right away.

### Prepare The Crumble Topping

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

### Assemble And Bake The Pie

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 400° for 20 minutes, then lower the temperature to 375° 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.