

THE WAY THE COOKIE CRUMBLES



Blackberry Plum Streusel Pie (pie adapted slightly from Gourmet via epicurious; crust from Smitten Kitchen)

Makes one 9-inch pie; about 8 servings

When tapioca is used as a pie thickener, I prefer to grind it up first, so it doesn't form little beads of juicy filling after it's baked. However, if you don't have a method to easily do this, it certainly won't ruin your pie. My spice grinder is broken and I was too lazy to clean out the coffee grinder, so I tried grinding the dried tapioca in a mortar and pestle. It didn't work, but the pie was still delicious.

I didn't peel the plums and didn't notice any textural issues in the pie.

Pie crust:

1¼ cups (6 ounces) flour
1½ teaspoons sugar
½ teaspoon salt
8 tablespoons (1 stick) unsalted butter, very cold
⅔-¾ cup ice water

Streusel:

3 ounces (1 cup) old-fashioned rolled oats
2.4 ounces (½ cup) all-purpose flour
3.5 ounces (½ cup) granulated sugar
½ teaspoon salt
8 tablespoons (1 stick) cold unsalted butter, cut into ½-inch cubes

Filling:

1¾ pounds ripe plums, pitted, cut into 8 wedges, each wedge halved crosswise
12 ounces (about 2 cups) blackberries
7 ounces (1 cup) granulated sugar
3 tablespoons quick-cooking tapioca
2 tablespoons cornstarch
1 teaspoon grated lemon zest
¼ teaspoon salt

1. For the pie crust: Pulse the flour, sugar, and salt in a food processor until mixed. Add half of the butter; pulse once, then add the remaining butter, and process with 1-second pulses until the largest pieces of butter are about ¼-inch across. Add ¼ cup of water; pulse once, then add 2 more tablespoons of water. Pulse a couple times to incorporate the water, then pinch a portion of the dough together; if it crumbles, pulse in another tablespoon of water. If it barely holds together, transfer the mixture to a large piece of plastic wrap. Form the dough into a ball, kneading it once or twice so it holds together. Wrap tightly in the plastic wrap and refrigerate for at least one hour or overnight. Do not wash the food processor bowl.

2. Heat the oven to 375 degrees. Roll the pie dough into a 12-inch round on a lightly floured surface. Transfer the dough to a 9-inch pie plate, folding the edge of the dough under itself so the edge of the fold is flush with the outer rim of the plate, and flute the edges. Refrigerate while preparing the streusel and filling.
3. For the streusel: Pulse the oats, flour, sugar, and salt in the food processor until mixed. Add the butter and process until the mixture begins to form clumps.
4. For the filling: In a large bowl, combine the plums, blackberries, sugar, tapioca, cornstarch, and lemon zest. Transfer the fruit mixture to the dough-lined pie pan. Evenly distribute crumbles of the streusel topping over the filling. Transfer to the oven and bake until the fruit is bubbling and the streusel is browned, 75 to 90 minutes. Transfer the pie to a cooling rack and cool for at least three hours before serving.