



WHATSheATE

Cherry-Bourbon Pie

READY IN



45 min.

SERVINGS



8

CALORIES



523 kcal

DESSERT

Ingredients

- ☐ 0.3 cup almonds sliced
- ☐ 0.3 cup bourbon
- ☐ 18 cups cherries sour pitted drained well
- ☐ 3 tablespoons cornstarch
- ☐ 0.3 cup flour all-purpose
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.3 cup brown sugar light packed ()
- ☐ 0.5 cup oats
- ☐ 2 tablespoons orange juice fresh

- ☐ 1 tablespoon orange zest finely grated
- ☐ 1 pie crust dough homemade store-bought
- ☐ 0.8 cup sugar
- ☐ 0.3 cup butter unsalted chilled cut into 1/2" pieces ()

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ pie form

Directions

- ☐ Whisk all ingredients except butter in a medium bowl until no lumps of sugar remain. Rub butter into oat mixture with your fingertips until it's completely incorporated. If butter begins to soften while mixing, chill mixture to firm it up, about 15 minutes (cold butter ensures a flaky, tender crumble). Cover and chill crumble up to 5 days ahead.
- ☐ Preheat oven to 350°F. Line a rimmed baking sheet with foil; lightly coat with nonstick spray (for easy cleanup in case the pie bubbles over) and set aside. Line pie dish with crust and crimp edges decoratively.
- ☐ Place pie dish on prepared baking sheet.
- ☐ Combine cherries and remaining 5 ingredients in a large bowl. Using a rubber spatula, gently mix until cherries are coated and mixture is evenly distributed.
- ☐ Pour cherries into pie crust and top evenly with crumble.
- ☐ Bake until pie crust and center of crumble are deep golden brown and juices from cherries are bubbling and look thickened, 1 1/4–1 1/2 hours. (The juices will begin to ooze out of crust and onto the lined sheet.)
- ☐ Let pie cool for at least 2 hours at room temperature to allow filling to set properly. (
- ☐ Cutting into the pie before it's set will result in a runny filling.) Cover and let stand up to 1 day at room temperature.

Nutrition Facts



 **PROTEIN 4.8%**  **FAT 23.28%**  **CARBS 71.92%**

Properties

Glycemic Index:35.51, Glycemic Load:26.16, Inflammation Score:-7, Nutrition Score:11.710869504706%

Flavonoids

Cyanidin: 93.87mg, Cyanidin: 93.87mg, Cyanidin: 93.87mg, Cyanidin: 93.87mg Pelargonidin: 0.84mg, Pelargonidin: 0.84mg, Pelargonidin: 0.84mg, Pelargonidin: 0.84mg Peonidin: 4.66mg, Peonidin: 4.66mg, Peonidin: 4.66mg, Peonidin: 4.66mg Catechin: 13.57mg, Catechin: 13.57mg, Catechin: 13.57mg, Catechin: 13.57mg Epigallocatechin: 1.13mg, Epigallocatechin: 1.13mg, Epigallocatechin: 1.13mg, Epigallocatechin: 1.13mg Epicatechin: 15.54mg, Epicatechin: 15.54mg, Epicatechin: 15.54mg Epicatechin 3-gallate: 0.16mg, Epicatechin 3-gallate: 0.16mg, Epicatechin 3-gallate: 0.16mg, Epicatechin 3-gallate: 0.16mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.51mg, Hesperetin: 0.51mg, Hesperetin: 0.51mg, Hesperetin: 0.51mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg Kaempferol: 0.76mg, Kaempferol: 0.76mg, Kaempferol: 0.76mg, Kaempferol: 0.76mg Myricetin: 0.16mg, Myricetin: 0.16mg, Myricetin: 0.16mg, Myricetin: 0.16mg Quercetin: 7.13mg, Quercetin: 7.13mg, Quercetin: 7.13mg, Quercetin: 7.13mg

Nutrients (% of daily need)

Calories: 523.37kcal (26.17%), Fat: 13.79g (21.21%), Saturated Fat: 5.67g (35.43%), Carbohydrates: 95.84g (31.95%), Net Carbohydrates: 87.69g (31.89%), Sugar: 65.67g (72.97%), Cholesterol: 15.25mg (5.08%), Sodium: 235.97mg (10.26%), Alcohol: 2.51g (100%), Alcohol %: 0.81% (100%), Protein: 6.4g (12.8%), Fiber: 8.14g (32.57%), Vitamin C: 24.88mg (30.16%), Manganese: 0.6mg (29.85%), Potassium: 775.1mg (22.15%), Vitamin B1: 0.21mg (13.84%), Magnesium: 54.44mg (13.61%), Copper: 0.27mg (13.44%), Iron: 2.27mg (12.59%), Phosphorus: 122.88mg (12.29%), Vitamin B2: 0.21mg (12.16%), Folate: 39.11µg (9.78%), Vitamin B6: 0.18mg (8.98%), Vitamin E: 1.24mg (8.29%), Vitamin K: 8.69µg (8.27%), Vitamin B5: 0.82mg (8.2%), Vitamin A: 387.88IU (7.76%), Vitamin B3: 1.48mg (7.39%), Calcium: 64.78mg (6.48%), Selenium: 4.48µg (6.4%), Zinc: 0.63mg (4.23%)