



Cherry Crumble

Prep Time
45 min

Cook Time
20 - 25 min

Total Time
1 h 10 min

Yields
4 -6 servings



Make the most of cherry season with a delicious and easy cherry crumble! This summer dessert is a scrumptious combination of sweet cherries and hazelnut streusel baked to crunchy perfection. We prefer to precook the cherries over the stove with some sugar and cornflour to thicken the sauce. This way you get soft fruits and a wonderfully thick sauce. If your cherries don't draw a lot of moisture simply add a splash of water or cherry juice to get the cooking going. You can prepare the crumble in 4 to 6 ramekins or on large pie dish. And if you need to cater to a large crowd, simply double or triple the ingredients.

Instructions

1) Prep work

Preheat the oven to 180°C (350°F / gas mark 4). Line a baking tray (sheet) with baking (parchment) paper. Grease the ramekins or pie dish with butter, vegetable, oil or baking spray.

Tip: We line the baking tray (sheet) to make cleaning up easy in case the cherry filling bubbles over.

2) Cook the cherries

Add the cherries, granulated sugar, and corn flour (corn starch) into a heavy bottom saucepan and stir until well combined. Let the cherries macerate for 20 minutes to 1 hour, so the fruits soften and draw juice. If the cherries don't draw a lot of moisture, add 175 – 230 ml (3/4 – 1 cup) water or cherry juice. Then cook the cherries for 10 to 15 minutes, until the cherries soften, and the mixture thickens. Stir constantly, so the fruits don't burn at the bottom of the saucepan.

3) Make the hazelnut streusel

Add the all-purpose flour, brown sugar, hazelnuts, cinnamon, and cold butter cubes into a large mixing bowl. And knead into a crumbly mixture. Use your fingertips to squeeze together the dough to form large clumps.

4) Bake the crumble

Spoon the cherry mixture into the prepared baking dish(es) and top with the streusel. Bake for 20 – 25 minutes. Dust with icing (confectioner's/powdered) sugar and serve warm or cold with cream, or ice cream.

Ingredients

For cherry filling

1 kg (2 lb / approx. 6 cups) sweet cherries, cleaned and pitted

50 g (1/4 cup) caster (granulated) sugar

3 tbsp cornflour (cornstarch)

For the hazelnut streusel

200 g (1 1/2 cups) all-purpose flour

100 g (1/2 cup) brown sugar, cane sugar

100 g (cup) ground hazelnuts

150 g (2/3 cup) cold unsalted butter, cut into cubes

1 tsp cinnamon

For decorating

icing (confectioners'/powdered) sugar for decorating