

# Mini Rainer Cherry Streusel Pies



**Cook Time:**

35 minutes

**Prep Time:**

20 minutes

**Ready In:**

1 Hours 10 minutes

**Servings: 9**

**Recipe by Carrie Cowan:** Portland Farmers Market

## **Ingredients:**

- 1 prepared pie crust
- 1 1/4 lb Rainier cherries, pitted & halved (about 3cups)
- 1 t. lemon zest
- 1 t. lemon juice
- 2 T. sugar
- 2 T. flour

## **Streusel topping ingredients:**

- 3/4 cup sugar
- 3/4 cup flour
- pinch of salt
- 1-2 T. water
- 1/8 t. cinnamon
- 1/4 cup softened butter

## **Directions:**

1. Preheat oven to 350 degrees.
2. Cut pie crust into 9 rounds with a drinking glass and press the dough into a muffin tin. The rounds should reach about halfway up the sides of the tin.
3. In a bowl, combine the cherries, lemon zest & juice, 2 T. of sugar and the flour.
4. Toss gently and spoon the filling into the 9 pastry-lined cups.
5. In another bowl combine the streusel ingredients with your fingers until the mixture is crumbly. Add the water very slowly at this stage - if the mixture is too dry add a few more drops of water.
6. Spoon the streusel over the mini-pies. Place the muffin tin on a baking sheet and bake for about 35 minutes or until the streusel is golden brown and the cherry juices are bubbling with slow-bursting bubbles.
7. Let the pan cool for 10-15 minutes. Use a thin, flexible spatula to release the pies from the pan and place on cooling rack.
8. Serve warm or at room temperature.