

# Cherry Berry Crumble Pie

SERVINGS  
8

PREP TIME  
10 MIN

COOK TIME  
40 MIN

TOTAL TIME  
50 MIN

*Savor the ease and flavor of this delightful filling featuring canned cherries & blueberries, nestled in a convenient frozen crust, and finished with a mouthwatering crumble topping.*



**ORGANIZING**  
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## Ingredients

## Directions

1

- 1 Can Cherry Pie Filling
- 1 Can Blueberry Pie Filling (Cans approximately 21 oz each)
- ¼ C Tapioca (or Substitute 3-4 TBSP Cornstarch)

### PREPARE FILLING

- Pre-heat oven to 400°
- Mix both fillings and tapioca together in large bowl.

2

- 1 9" Deep Dish Frozen Pie Crust

### FILL CRUST

- Add filling to just below edges of crust.
- Set aside the extra filling that will not fit into crust.

3

- 8 TBSP Vegan Butter
- ¾ C All Purpose Flour
- ½ C Packed Brown Sugar
- Dash of Salt
- 1 tsp Vanilla

### PREPARE CRUMBLE TOPPING

- Cut chilled butter into small pieces.
- In a medium bowl combine flour, brown sugar, salt, and vanilla.
- Add butter pieces to bowl and combine together with hands until large clumps form.
- Crumble these clumps onto top of pie, setting aside extra that doesn't fit.

4

### COOK

- Place pie onto cookie sheet covered with parchment.
- Cook for 40-45 minutes. It is done when bubbling at sides and slightly in the middle.
- Allow to cool at least 15 minutes before serving, preferably more.
- Pour the extra filling into a small oven safe dish, top with any remaining crumble mixture and cook for 20 minutes.

5

### OPTIONAL

- Non-Dairy Vanilla Ice Cream
- OR**
- Non Dairy Whipped Cream

### SERVE

- Cut and plate - if too loose, use bowl instead of plate to contain filling.
- Serve with a scoop ice cream or dollop of whipped cream.