

Marie Saba

from my kitchen to yours

Strawberry Streusel Pie

Makes one 9-inch pie

Ingredients:

- 1 pie crust (very cold), fitted into a 9” pie plate

For Streusel Topping:

- 3/4 cup (105 g) all-purpose flour
- 1/4 cup (52 g) light brown sugar
- 1/8 teaspoon Kosher salt
- 5 Tablespoons (70 g) unsalted butter, melted
- 1 Teaspoon (4 g) vanilla

For Filling:

- 1/3 cup (105 g) seedless raspberry jam
- 3 Tablespoons (22 g) cornstarch
- 1/2 teaspoon (2 g) Kosher Salt
- 1 tsp (4 g) vanilla extract
- 2 lbs. strawberries, stemmed and quartered
- 1/4 cup (52 g) light brown sugar

For serving: vanilla ice cream, whipped cream

Instructions:

1. To make the streusel, in a medium bowl, use a fork to mix together 3/4 cup flour, 1/4 cup light brown sugar, and 1/8 teaspoon salt. Add melted butter and vanilla. Mix again until clumps form and no flour remains in the bottom of the bowl. Cover with plastic wrap and refrigerate.
2. In a medium bowl, whisk together 1/3 cup raspberry jam, 3 Tablespoons cornstarch, 1/2 teaspoon Kosher salt, and 1 teaspoon vanilla until smooth. Set aside.
3. Preheat oven to 415 F (212 C). Line a baking sheet with parchment paper. Remove pie plate from freezer.



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4. In a large bowl, toss strawberries with 1/4 cup light brown sugar. Let sit 10 minutes. Add jam mixture to strawberries and toss gently until all strawberries are coated. Pour strawberry mixture into crust. Sprinkle streusel over berries. Press streusel gently into berries. Place pie on lined baking sheet.
5. Bake pie at 415 F (212 C) for 20 minutes. Rotate baking sheet, add a crust shield to protect the crust from burning, and reduce heat to 375 F (190 C). Continue baking for 40-45 minutes, or until filling is bubbling and top is golden brown.
6. Cool 2 to 3 hours before serving. Serve with ice cream or whipped cream, if desired.

Notes:

Make-Ahead Tip: The streusel can be made in advance. Store in an air-tight container in the refrigerator for 2 days.

Make-Ahead Tip: The strawberries can be prepped in advance. Quartered strawberries can be stored in a bowl, covered with plastic wrap, in the refrigerator for up to 24 hours.

Make-Ahead Tip: The crust can be fitted into the pie crust in advance. Double wrap in plastic and freeze for up to 1 month. Do not thaw before using.