



Ellsworth Hill Orchard & Berry Farm



Plum Pie

Ingredients:

3 cups all-purpose flour	¼ cup packed brown sugar
¾ cup white sugar	½ teaspoon ground cinnamon
2 ½ teaspoons baking powder	¼ teaspoon salt
1/8 teaspoon salt	1/3 cup chopped hazelnuts
2/3 cup butter	1 teaspoon lemon zest
2 eggs	3 tablespoons butter
1 teaspoon vanilla extract	5 cups plums, pitted and sliced
3 tablespoons milk	1 cup white sugar
½ teaspoon lemon zest	¼ cup all-purpose flour
½ cup all-purpose flour	1 teaspoon ground cinnamon
	½ teaspoon ground nutmeg

Preheat oven to 375 degrees F (190 degrees C).

Crust: In a large bowl combine 3 cups flour, ¾ cups white sugar, baking powder, and 1/8 teaspoon salt. Mix thoroughly, then cut in 2/3 cup butter or margarine with a pastry blender, until pieces are the size of small peas. Stir in eggs, vanilla extract, milk and lemon zest. Mix just until all ingredients are combined. Allow dough to rest in refrigerator.

Streusel Topping: In a medium bowl, mix ½ cup flour, brown sugar, ½ teaspoon cinnamon, ¼ teaspoon salt, chopped nuts, and grated lemon zest. Work in butter or margarine with fingers until all ingredients are well combined. Set aside.

Fruit Filling: Place pitted and sliced fruit into a large bowl. In a small bowl, mix remaining sugar, flour, cinnamon, and nutmeg until thoroughly combined. Pour over fruit and stir gently until all fruit is evenly covered.

Roll out pie crust and place in 9 inch pie pan. Trim and flute edges, then pour in fruit filling. Evenly cover fruit with streusel topping and bake in preheated oven for 45-55 minutes. Serve warm or at room temperature.