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Miniature Sour Cherry Crumbles with Vanilla Yogurt Cream

This dessert was inspired by a set of adorable miniature pie tins that a friend recently gave to me. The slight tang of the cherries is complemented by the thick rich vanilla yogurt cream. And to make it a bit virtuous, the crumble is made with whole wheat flour.

To make the crumbles:

2 cups fresh sour cherries, pitted
½ cup granulated sugar
1 tablespoon cornstarch
4 tablespoons unsalted butter, cut into 1/2 inch cubes
½ cup whole wheat flour
½ cup brown sugar, packed
½ cup uncooked, old fashioned rolled oats
1 teaspoon cinnamon, prefer Ceylon cinnamon
Vanilla yogurt cream

Preheat oven to 375 degrees.

Place the cherries in a large mixing bowl.

In a small mixing bowl combine the sugar and cornstarch. Blend thoroughly.

Sprinkle the sugar and cornstarch mixture over the cherries and gently combine with a rubber spatula.

Spray four small individual serving pie tins* with cooking spray and distribute the cherries evenly among the pans.

Place the pans on a baking tray and place the tray in the oven.

Bake for 10 minutes.

While the fruit is heating in the oven, in a medium sized mixing bowl, add the butter, flours, brown sugar, oats, and cinnamon. Use your fingers to blend the ingredients until crumbly.

After 10 minutes, remove the fruit from the oven and evenly sprinkle the crumb topping onto the fruit.

Return the crumbles to the oven and bake for an additional 10 minutes.

Top the crumbles with the vanilla yogurt cream. Serve warm or at room temperature.

To make the vanilla yogurt cream:

One quart Trader's Point vanilla yogurt

Line a fine mesh strainer with a paper coffee filter or 4 layers of cheesecloth and place it over a deep bowl.

Pour in the yogurt and cover with plastic wrap.

Place the yogurt in the refrigerator for 24 hours.

Discard the strained liquid and place the thickened yogurt "cream" in a serving bowl.

Makes 4 crumbles.

*The tins I used for this were about one inch high and 3.5 inches at the base.

NOTES: Because the fruit mixture in crumbles can sometimes bubble over the sides of the pan and onto your oven racks, cover a baking tray with a layer of foil and place the crumble pan on it before placing it in the oven. The foil lined pan will catch any drips and make clean up easy.

If you have any leftovers, keep the top crunchy by placing a paper towel over the crumble rather than using foil or plastic wrap.

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