

# Tart Cherry Crisp with Pistachios

*From the blog For Love of the Table*

## **Topping:**

1/2 c. light or golden brown sugar (100 g.)  
1/4 c. granulated sugar (50 g.)  
1 c. all-purpose flour (120 g.)  
1/2 t. salt  
1/4 t. nutmeg  
9 T. cold unsalted butter, sliced 1/4-inch thick (125 g.)  
3/4 c. pistachios, lightly toasted and coarsely chopped (100 g.)  
1/2 c. old-fashioned oats (45 g.)

Combine the sugars, flour, salt and nutmeg in a medium-sized bowl. Rub in the butter until the ingredients are combined and have a crumbly appearance. Stir in the pistachios and oats. Refrigerate until ready to use.

## **Filling:**

2 2/3 lbs. pitted tart cherries, fresh or frozen (about 8 1/2 c.)  
1 T. cornstarch (10 g)  
3/4 c. sugar (150 g.)  
1/4 t. almond extract

Preheat oven to 375°. If using frozen cherries, spread them in a single layer on a rack set over a rimmed baking sheet. Let stand at room temperature until cherries have thawed almost completely but still hold their shape, about 30 to 45 minutes depending on the temperature of the room. Place the cherries in a large bowl. If the cherries have released a lot of liquid, pour the liquid into a small saucepan and reduce over moderate heat until thick. Cool and add to the cherries. If the cherries have released only a tablespoon or so of liquid, simply discard (or add to the bowl with the cherries).

In a small bowl, stir together the cornstarch and sugar. Add this to the bowl of cherries, along with the almond extract. Stir until all of the cornstarch-sugar mixture is evenly distributed and moistened.

Turn the cherries into a shallow, buttered 3-qt. glass, ceramic or earthenware baking dish. Spread the crumb topping over all. Bake until the topping is golden and crisp and the fruit is bubbling (at the edges and near the center)—about 40 to 50 minutes. Cool slightly and serve warm with vanilla ice cream or lightly sweetened whipped cream. Serves 10.

(Recipe adapted from [Martha Stewart Living, August 2005](#))

**Notes:**

- If you prefer a sweeter crisp, add another quarter cup of sugar (white or brown) to the topping mixture.
- If you prefer a tighter, thicker fruit mixture in your crisp, increase the cornstarch by 1 to 1 1/2 t.

<http://www.forloveofthetable.com/2015/06/a-tart-cherry-crisp-with-pistachios-to.html>

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