

Linzer Crumble Pie with Cranberry-Raspberry Jam

Serves 12

Ingredients

Filling:

1 ¼ lb. fresh or frozen cranberries

12 oz. fresh or frozen raspberries

2 ¾ cups sugar

1 vanilla bean, split and seeds scraped

Crust:

Nonstick cooking spray

3 sticks, plus 1 tbl. unsalted butter, room temperature

2 cups sugar

4 cups all-purpose flour

2 ½ tsp. coarse salt

1 ½ cups toasted, skinned hazelnuts, finely chopped

Filling: In a large saucepan, bring cranberries, raspberries, sugar, and vanilla pod and seeds to a boil over high heat, stirring. Continue cooking, stirring occasionally, until fruit is soft, about 10 minutes total. Pass through a fine sieve, pressing on solids; discard solids. You should have 3 cups. Let cool completely. Filling can be stored in the refrigerator up to 1 week.

Crust: Preheat oven to 350°. Coat a 17 by 12 inch rimmed baking sheet with cooking spray. Line with parchment, leaving overhang on 2 long sides. Spray parchment.

Beat 3 sticks butter with sugar on medium-high speed until light and fluffy, about 3 minutes. Reduce speed to low, add flour and salt, and beat until dough forms clumps but does not completely hold together. Mix in hazelnuts. Reserve 1 ½ cups dough; press remaining dough into prepared baking sheet in an even layer. Rub remaining 1 tbl. butter into reserved dough until larger clumps form.

Spread filling evenly over bottom crust. Crumble remaining dough on top in a lattice pattern. Bake 30 minutes. Cover with foil and continue baking until jam is bubbling, about 15 minutes. Let cool completely in pan on a wire rack. Use a paring knife to release short sides of crust from pan, then use parchment to lift pie out of pan and onto a cutting board. Cut into squares or triangles to serve. Pie sections can be stored at room temperature up to 3 days.

Credit: Martha Stewart Living