

## Cherry Grump

Made with a robust whole wheat flour (I buy the locally-grown stuff Stone-Buhr sells in the Northwest, if you must know), the crust for this faintly gingered grump – just another variation on fruit pie, made in a cake pan without pinching, folding, latticing, or worrying – has a sweet, almost graham crackery flavor. Serve it warm, with vanilla, ginger, or coconut ice cream.

TIME: 45 minutes active time

MAKES: 6 to 8 servings

For the crust:

1 cup all-purpose flour  
1 cup whole wheat flour  
2 tablespoons sugar  
Pinch salt  
1 1/2 sticks cold unsalted butter, cut into 1/2" pieces  
1/4 to 1/3 cup ice water

For the filling:

1 tablespoon unsalted butter, plus more for greasing the pan  
2 pounds Bing cherries, stemmed, halved, and pitted  
1 tablespoon lemon juice  
1/3 cup sugar, plus more for sprinkling on crust  
2 tablespoons cornstarch  
1 1/2 teaspoons ground ginger  
Milk, for brushing crust

First, make the crust: Whirl the flours, sugar, and salt together in the work bowl of a food processor. Add the butter, and pulse until the butter is the size of small peas. Add the water a little at a time, pulsing as you go, until the crust holds together when you press a handful into your palm. (You'll need more water on a dry day, less on a humid one.) Transfer the dough to wax paper, form into a flat disc, wrap well, and refrigerate at least 1 hour, or overnight.

Preheat the oven to 450 degrees, and grease an 8" cake pan with butter. Cut the tablespoon of butter into small cubes, and set side.

Make the filling: Combine the cherries with the lemon juice in a mixing bowl. In a small bowl, stir the sugar, cornstarch, and ginger together with a fork until no lumps remain. Add this dry mixture to the cherries, and stir until moist. Set aside.

Remove the crust from the refrigerator, and let sit on a floured surface at room temperature for a few minutes, until soft enough to roll. Using a floured pin, roll the

dough into a roughly 14" circle (no need to be too precise about the shape). Fold the dough into quarters, transfer it to the cake pan, and unfold it, centered on the pan. Gently fit the dough down into the sides of the cake pan, allowing the edges to flop over outward.

Fill the dough with the cherry mixture, and dot the cherries with the reserved butter. Fold the dough's edges inward, over the cherries, allowing them to land wherever they may. Brush the crust with milk and sprinkle the crust with sugar.

Bake the grump for 10 minutes. Decrease heat to 350 degrees, and bake for 60 minutes more, or until the crust is browned and the filling bubbles excitedly. Let the grump cool about an hour before slicing (the fruit will firm up as it sits). Serve warm.