



Nectarine Crumble Pie with Walnut Streusel

& Ready-to-Bake Pie Dough



2h



2 Servings

Have you ever eaten something so delicious, you just had to get up and do a little dance? If not, this nectarine pie is sure to do the trick. We combine fresh nectarines with lemon juice, apricot preserves, and sugar which amps up the natural goodness of the fruit. We heap the filling into a buttery pie crust and top it with a crisp walnut crumb topping. No matter how you slice it, it's a picture-perfect bite. (8 servings)

What we send

- 2 (8.8 oz) pie dough ¹
- 5 oz granulated sugar
- 1 lemon
- 6 nectarines
- 2 (½ oz) apricot preserves
- 2 (1 oz) walnuts ¹⁵
- 5 oz dark brown sugar
- ¼ oz pie spice blend
- 3 oz oats

What you need

- kosher salt
- unsalted butter ⁷
- all-purpose flour ¹

Tools

- rimmed baking sheet
- baking dish

Cooking tip

In step 6, keep the pie in the oven as long as you can without burning it.

No one likes a soggy bottom!

Allergens

Wheat (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 27g, Carbs 76g, Protein 7g



1. Prep crust

Preheat oven to 350°F with a rack in the lower third.

Set aside **1 pie dough** at room temperature until soft enough to unroll without cracking, 10-15 minutes (save rest for own use). Unroll into a 9-inch pie dish; pinch together any open seams or holes. Press dough into bottom and sides of dish. Using a fork, crimp dough around rim of dish.



4. Bake pie & serve

Place **pie** on preheated baking sheet and bake on bottom rack until **crumble top** is golden and **crust** is very well browned on the bottom and sides, about 90 minutes. Tent pie with foil after 45 minutes to keep top from over-browning.

Cool completely on a wire rack before slicing. Enjoy!



2. Make filling

Squeeze **3 tablespoons lemon juice** into a large bowl. Halve **nectarines**, remove pits, then cut into ½-inch slices.

To bowl with lemon juice, add **nectarines, apricot preserves, granulated sugar, 2 tablespoons flour, and ½ teaspoon salt**. Stir to combine.



3. Make crumb topping

Coarsely chop **walnuts**. In a medium bowl, combine **brown sugar, ½ cup of the remaining flour, 2 teaspoons pie spice, and ½ teaspoon salt**. Stir in the walnuts, **8 tablespoons melted butter, and oats**.

Transfer **nectarine filling to pie shell**, then spoon **crumble** evenly over top.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!