

Purple Plum Pie

written by The Recipe Exchange | January 30, 2015

Ingredients

4 cups sliced fresh plums
1/2 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 tablespoon lemon juice
1 (9 inch) unbaked deep dish pastry shell

TOPPING:

1/2 cup sugar
1/2 cup all-purpose flour
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
3 tablespoons cold butter or margarine

Directions

In a bowl, combine the first six ingredients; pour into the pastry shell. For topping, combine sugar, flour, cinnamon and nutmeg in a small bowl; cut in butter until the mixture resembles coarse crumbs. Sprinkle over filling. Bake at 375 degrees F for 50-60 minutes or until bubbly and golden brown. Cover edges of crust during the last 20 minutes to prevent overbrowning. Cool on a wire rack.