

## Easy French "Crazy Crust" Fruit Pie Recipe

Tarte en Croûte Folle - The Easy "Crazy Crust" Fruit Pie



OVEN  
**375°F**

TIME  
**40 min**

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### INGREDIENTS

Batter Crust:

1 cup all-purpose flour

1/4 cup sugar

1 teaspoon baking powder

1/2 teaspoon salt

1/2 cup butter or margarine, softened

3/4 cup milk

1 egg

Filling:

1 can (21 oz) fruit pie filling Apple

Cherry

Peach

Blueberry

Blackberry

Topping:

Sugar or cinnamon sugar for sprinkling

### DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Grease a 9-inch pie dish thoroughly to prevent sticking.
3. Prepare the Batter: In a mixing bowl, combine:
4. Flour
5. Sugar
6. Baking powder
7. Salt
8. Softened butter
9. Milk
10. Egg
11. Beat until the mixture becomes a smooth batter.
12. Add the Batter to the Pie Dish: Pour the batter into the greased pie dish.
13. Spread it evenly across the bottom of the dish.
14. Add the Fruit Filling: Spoon the fruit pie filling into the center of the batter.
15. Leave about 1 inch of batter around the edges.
16. Do not stir the filling into the batter.
17. Add the Topping: Sprinkle sugar over the top of the pie.
18. If using apple or peach filling, sprinkle cinnamon sugar for extra flavor.
19. Bake: Place the pie in the oven and bake for 35-40 minutes.
20. The pie is ready when:
21. The top is golden brown
22. The batter is fully cooked
23. The fruit filling is bubbly

24. Cool and Serve: Allow the pie to cool slightly before slicing.
25. Serve warm for the best flavor.

## SWAPS & NOTES

This recipe is flexible and easy to customize.

Add extra flavor A little vanilla extract or lemon zest can enhance the batter.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-french-crazy-crust-fruit-pie-recipe/>

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