Apple Crostata Recipe

Ingredients:

Prepped pie crust, homemade or store bought
2 large granny smith apples, peeled and thinly sliced
3TB all-purpose flour
1/4C sugar
1/4 tsp nutmeg
1/2 tsp cinnamon
Dash of salt
4TB butter, cold and diced
1 egg mixed 1TB water, for egg wash
Turbinado sugar, optional

Directions:

Place prepped, rolled out pie crust onto a baking stone or baking sheet lined with parchment paper. Lay apple slices on the crust within 2" of the edge of the crust. Separately, in a food processor, pulse together flour, sugar, nutmeg, cinnamon and butter until mixture is crumbly. Top the apple filling with the crumbled mixture. Next, fold the crust over the edge of the apple filling, pinching the crust together as you go. *A crostata is a rustic dessert so don't worry too much about form!

Brush the edges of the crust with egg wash and sprinkle the crust with turbinado sugar. Bake crostata in a preheated, 450°F oven for around 18-20 minutes, rotating the baking stone/sheet half way through.

Let the crostata rest for a few before serving. Serve crostata sliced with whipped cream or vanilla ice cream.