



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Apricot Cherry Bake –

Ingredients

Unsalted butter, at room temperature, for baking dish
3 lbs. small ripe apricots (20 – 24), sliced into sixths
½ lb. cherries, pitted (about 1 ¼ cups)
1/3 cup flour, plus more for work surface
1 cup plus 4 tsp. sugar
½ recipe for Pate Brisée (recipe follows)

1. Preheat oven to 400°. Butter a 2-quart baking dish; set aside. In a larger bowl, toss the fruit with the flour and 1 cup sugar. Place in prepared baking dish.
2. On a lightly floured work surface, roll out pate brisée into a 12-inch round. Cut into four 3-inch strips; then cut strips crosswise into 3 or 4-inch pieces. Place over fruit mixture in a patchlike pattern. Refrigerate dough about 30 minutes.
3. Lightly brush the dough with water, and sprinkle with remaining 4 tsp. sugar. Transfer to oven; bake until crust is golden brown and the juices are bubbling, 50 to 60 minutes. Transfer to a wire rack, and let cool before serving.

Pate Brisée

2 ½ cups all-purpose flour, plus more for work surface
1 tsp. salt
1 tsp. sugar
1 cup (2 sticks) chilled unsalted butter, cut into small pieces
¼ to ½ cup ice water

1. Place flour, salt, and sugar in a food processor; pulse a few times to combine. Add butter; process until the mixture resembles coarse meal, about 10 seconds. With machine running, add ice water a few tablespoons at a time through the feed tube, just until dough holds together. Do not process more than 30 seconds.
2. Turn out dough onto a floured work surface. Divide in half, and flatten to form disks. Wrap each in plastic; refrigerate at least 1 hour or overnight.

Credit: Martha Stewart Living