



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Apple Crostata with Cheddar Crust –

For the crust:

1 disk Cheddar Pie Dough (recipe follows)
1 large egg, lightly beaten for egg wash
Coarse sanding sugar, for sprinkling

For the filling:

2 tart apples, such as Granny Smith or Gala, plus 2 McIntosh apples, peeled, cored, and sliced into ½ inch wedges
½ cup granulated sugar
2 tbl. all-purpose flour
2 tbl. fresh lemon juice
¼ tsp. ground cinnamon
¼ cup apricot preserves, warmed

1. **Make the crust:** Roll out dough to a 13-inch round, about 1/8 inch thick, on a lightly floured surface. Transfer to a parchment-lined baking sheet. Refrigerate for 20 minutes.
2. **Make the filling:** Toss together apples, granulated sugar, flour, lemon juice, and cinnamon.
3. **Preheat oven to 375°.** Spread filling over dough, leaving a 1 ½ inch border. Fold edges in to form a crust; brush with egg wash, and sprinkle with sanding sugar. Refrigerate until edges are firm, about 30 minutes.
4. **Bake crostata until apples are tender and crust is golden, about 1 hour 20 minutes.** Let cool slightly. Brush the apples with apricot preserves.

Cheddar Pie Dough

2 ½ cups all-purpose
Salt
2 sticks cold unsalted butter, cut into small pieces
¼ to ½ cup ice water
1 cup shredded sharp white cheddar

1. **Pulse flour and 1 tsp. salt in a food processor until combined.** Add butter, and pulse until mixture resembles coarse meal, about 10 seconds. Drizzle ¼ cup water evenly over mixture. Pulse until mixture just begins to hold together (dough should not be wet or sticky). If dough is too dry, add more water, 1 tbl. at a time, and pulse. Add cheese; pulse until combined.
2. **Shape dough into 2 disks, and wrap each in plastic wrap.** Refrigerate until chilled, about 30 minutes or up to overnight.

Cook's Note: Dough can be frozen for up to 1 month. Thaw before using.

Credit: Martha Stewart Living