



## Apple Crostata

### Ingredients

- 1 ½ lb Granny Smith Apples
- ¼ cup All-purpose Flour
- ¼ cup White Granulated Sugar
- ¼ tsp Kosher Salt
- ¼ tsp Spice ground cinnamon
- 1/8 teaspoon ground allspice
- 4 tablespoons (1/2 stick) cold unsalted butter, diced

### At Home Ingredients

- Canola oil or Pan Spray
- Parchment Paper (baking paper)

### Kitchen Tools Needed

- Chef's Knife
- Cutting Board
- Paper Towel
- Food processor / hand mixer
- Large bowl
- Baking pan

### **Prepare to Cook**

When you receive your meal prep box, remove all items and organize on your work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for 'things in place') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

### **Step 1. Heat oven and Prep Pastry Dough**

1. Preheat the oven to 450°F
2. Place baking paper on baking pan and lightly grease paper. center pastry dough on baking paper and let warm up to room temperature.

### **Step 2. Prep the Filling**

3. For the filling, peel, core, and cut the apples into 8ths. Cut each wedge into 3 chunks. Cover the tart dough with the apple chunks leaving a 1 1/2-inch border.

### **Step 3. Make the Crumble**

4. Combine the flour, sugar, salt, cinnamon, and allspice in the bowl of a food processor fitted with a steel blade. Add the butter and pulse until the mixture is crumbly. Pour into a bowl and rub it with your fingers until it starts holding together. Sprinkle evenly on the apples. Gently fold the border over the apples to enclose the dough, pleating it to make a circle.

### **Step 5. Cook and Serve.**

5. Bake the crostata for 20 to 25 minutes, until the crust is golden and the apples are tender. Allow to cool. Serve warm or at room temperature.
6. Additional Serving tips; garnish with vanilla ice cream, caramel sauce or powdered sugar.

**Thank you for helping a family in need!**

**Please take a minute to help us get the word out about our CCK Project.**

Take any picture or video of you or your family cooking your recipes, being together in the kitchen or your completed dish and post them to our Facebook Page, Community Classroom Kitchen.

**Remember we are the #aweSOMecomUnity**