



APPLE WALNUT CROSTATA



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Recipe by Rosemary Mark

INGREDIENTS

CRUST

7/8 C	All-purpose flour
1/2 C	California walnuts, chopped
1/8 tsp	Salt
	Dash of nutmeg
3 Tbsp	Canola oil
2 Tbsp	Milk
1 Tbsp	Sugar, granulated

FILLING

2	Granny smith apples, cored, thinly sliced
1/4 C	Brown sugar, packed
1 Tbsp	All-purpose flour
1/2 tsp	Cinnamon, ground
1/3 C	California walnuts, chopped
1/2 C	Golden raisins

PREPARATION: 25 minutes **COOK:** 35 minutes **TOTAL TIME:** 1 hour **SERVINGS:** 6

DIRECTIONS

1. Preheat oven to 400°F.
2. Coat two 12-inch x 14-inch pieces of parchment paper with nonstick cooking spray.
3. Place flour, walnuts, salt and nutmeg in food processor; finely grind. Drizzle oil and milk over flour mixture. Pulse until dough is moistened evenly. Form dough into a ball.
4. Put dough between the two pieces of sprayed parchment paper and place on a slightly damp work surface. Roll to a 12-inch circle. Remove top sheet of parchment; lift dough with bottom sheet and place on baking sheet. (NOTE: The crostata will bake on the parchment paper.)
5. Mix apple filling ingredients in a medium bowl. Mound in center of dough, leaving a 2-inch border. With a small paring knife, cut 2-inch slits in the dough every 1-2 inches. Carefully lift each flap of dough, folding and pressing around the apple filling. NOTE: The flaps will overlap slightly, and the center will not be covered.
6. Sprinkle granulated sugar over crostata. Bake 30-35 minutes until crust is golden brown and filling is slightly bubbly. Serve warm or at room temperature.



Nutrition Information Per Serving: 340 calories, 16g total fat, 0g saturated fat, 0mg cholesterol, 55mg sodium, 42g carbohydrates, 3g dietary fiber, 5g protein