



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



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