

Apple Crumb Crostata  
"Heralding the Holidays with an Apple Crostata" By Claudia Fleming  
*The New York Times*, November 22, 2013

Yield: 8 to 12 servings

Time: approximately 2 hours, plus at least 1 hour for chilling

**For the Crust**

1¼ cups all-purpose flour  
1 tablespoon sugar  
½ teaspoon salt  
½ cup (1 stick) unsalted butter, chilled and cut into small pieces  
⅓ cup ice cold water, more as needed  
1 egg, beaten  
Raw sugar, for garnish

**For the Filling**

6 to 8 Granny Smith or other tart apples, peeled and cut into 16 slices each (about 6 cups total)  
¼ cup brown sugar  
1 teaspoon cornstarch  
¼ teaspoon ground cinnamon  
¼ teaspoon lemon zest  
¼ teaspoon vanilla extract

**For the Crumble**

¼ cup granulated sugar  
1½ cups all-purpose flour  
¼ cup brown sugar  
¼ teaspoon ground cinnamon  
½ cup (1 stick) unsalted butter, melted and cooled to room temperature  
Bacon toffee, for serving (optional)

**PREPARATION**

1. Make the crust: Combine flour, sugar, and salt in a food processor and blend for 5 seconds. Add butter, pulsing, until mixture resembles small peas. Add ice water and continue to pulse until mixture comes together in moist clumps; if mixture is too dry add a bit more water a tablespoon at a time. Gather dough into a ball, flatten into a disc, wrap in plastic and chill for at least 1 hour or freeze for up to a month.
2. Make the filling: In a large bowl toss together sliced apples, brown sugar, cornstarch, cinnamon, zest and vanilla. Set aside.
3. Make the crumble: In a medium bowl, mix together granulated sugar, flour, brown sugar, and cinnamon. Drizzle in melted butter and, using a fork, stir until mixture is crumbly and all the flour is incorporated; the crumbs should be smaller than 1 inch.
4. Heat oven to 375 degrees and line a baking sheet with parchment paper. Remove dough from refrigerator and let sit at room temperature for 10 to 15 minutes. On a lightly floured surface, roll the dough into a 14-inch circle. Transfer to baking sheet and chill until firm, about 15 minutes.

5. Remove baking sheet from refrigerator and let soften for 1 to 2 minutes. Arrange filling evenly in the center of the dough, leaving a 4-inch border all around; reserve the juices. Brush exposed dough border with beaten egg and fold edge in up over fruit, making pleats every 2 inches. Pour remaining juices over exposed fruit, brush the folded outer edge with beaten egg, and sprinkle with raw sugar. Cover exposed fruit with about 1 cup crumble.
6. Bake crostata until crust is golden brown and filling is bubbling, about 40 to 50 minutes. Remove and let cool before serving. Serve with [bacon toffee sauce](#), if desired.

### Bacon Toffee Sauce

Yield: About 3 cups\*

#### INGREDIENTS

1½ cups heavy cream  
1 (1-pound) box dark brown sugar  
2 teaspoons vanilla extract  
1 teaspoon salt  
5 ounces (10 tablespoons) unsalted butter, cut into small pieces  
2 ounces rendered bacon fat (from about 4 slices thick-cut bacon)

#### PREPARATION

1. In a heavy medium saucepan, combine cream, sugar, vanilla and salt. Bring to a boil, reduce to a low simmer, and allow to cook for 3 to 5 minutes being careful not to let it get too hot and bubble over.
2. Remove from heat and whisk in butter followed by bacon fat; stir until thoroughly combined. Serve sauce warm. Can be stored in an airtight container in the refrigerator up to 10 days.

\*Two of the comments posted for this recipe noted that the recipe makes quite a lot of sauce. You may want to consider cutting the recipe in half.