

Crostata Susine - Wild Plum Tart

From The Kitchen of:

Chef Coleen Kirnan
Tuscan Women Cook

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients:

3/4 Cup Sugar

(substitute in parmesan for savory tart)

3 Egg yolks

1 Egg - whole

1 Cup Butter - melted and cooled

2-3/4 Cup Flour

1 Package Vanilla baking powder

(or 1 heaping Tbsp.)

Zest of orange or lemon

Wild plum jam - or any other desired
fruit flavor

Directions:

1. Prepare your favorite Italian dish to pair with this dessert.
2. Preheat the oven to 375°F.
3. Whisk together the sugar and eggs, then very slowly stir in melted butter. Add zest and add dry ingredients to wet and mix together.
4. Set aside approximately one cup of the dough and spoon the remaining dough - it will be very thick - into a prepared buttered and floured pan. Using your fingers, push dough to completely cover pan and up sides a bit.
5. Slightly warm the jam so that it will spread easier. Then, pour warm jam over the dough in the pan.
6. Place remaining dough on a floured surface - knead, then roll thinly. Cut dough into thin strips and place in a criss-cross pattern over the jam.
7. Bake in a 350 - F. oven for approximately 20 minutes until done.

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