



Apple Crumb Crostatas

YIELD: two 7" crostatas

INGREDIENTS

CRUST

150 grams (1 1/4 cups) King Arthur Unbleached All-Purpose Flour

1/4 teaspoon salt

113 grams (1/2 cup) unsalted butter, cold, cut into 1/2" dice

59 grams (1/4 cup) cold water, or more as needed

CRUMB TOPPING

60 grams (1/2 cup) King Arthur Unbleached All-Purpose Flour

48 grams (1/4 cup) Domino Golden Sugar

1/8 teaspoon salt

57 grams (1/4 cup) unsalted butter, room temperature

FILLING

96 grams (1/2 cup) Domino Golden Sugar

21 grams (3 tablespoons) King Arthur Unbleached All-Purpose Flour

1 teaspoon King Arthur Apple Pie Spice

1/4 teaspoon salt

4 large apples, peeled, cored, and sliced (about 900 grams whole apples, 600 grams once prepared)

DIRECTIONS

CRUST

1. Combine the flour and salt in a mixing bowl.
2. Cut in the butter until the mixture resembles a coarse meal.
3. Add the water, then fold the mixture over itself until a semi-cohesive, shaggy dough forms.
4. Remove the dough mass to a work surface. Fold the dough over itself to incorporate any dry bits, then gently knead a few times to form a cohesive dough



5. Divide the dough in half, then flatten each piece into a round disk about 4” in diameter and about 1”-thick. Cover and chill the dough for at least 20 minutes to allow the flour to hydrate, the butter to chill, and the gluten to relax.
6. At this point, the dough may be stored in the refrigerator up to 2 days or frozen up to 3 months. Thaw the dough overnight in the refrigerator before using.

CRUMB TOPPING

1. Place the flour, sugar, and salt in a small bowl.
2. Cut in the butter until the mixture forms clumpy crumbs. Set aside.

FILLING

1. In a medium bowl, combine the sugar, flour, apple pie spice, and salt.
2. Add the apples, tossing to combine. Set aside.

ASSEMBLY and BAKE

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. Place one piece of dough on a lightly floured surface. Using your rolling pin, gently but firmly tap down on the dough to make the cold butter pliable. This will make the dough easier to roll and less likely to crack.
3. Begin rolling the dough from the center out, taking care not to roll over the edges. Rotate the dough 1/8 of a turn between each roll to ensure the dough is not sticking and keeps its round shape. Continue rolling until the dough is approximately 1/8” thick, and about 10” in diameter.
4. Transfer the dough to the prepared baking sheet.
5. Pile half the filling onto the dough, leaving a 2” border free from filling around the edges.
6. Fold the crust over the edge of the filling, leaving the center filling exposed.
7. Sprinkle half the crumb topping over the apples.
8. Repeat rolling, filling, topping, and finishing the second piece of dough.
9. Bake the crostatas for about 40 minutes, or until the crust and topping are golden brown, the filling is actively bubbling in the center, and the apples are tender.
10. Remove from the oven and allow the crostatas to cool at least 20 minutes before serving.
11. Store baked crostatas covered at room temperature up to two days or refrigerate up to four days. The crostata may be frozen up to three months. To thaw, transfer the crostata to the refrigerator overnight. Serve cold or reheat the crostata in a 350°F oven for about 10 minutes, or until heated through.