

Italian Crostata



Dough:

½ tsp. salt

1 and ¾ c. flour

½ c. sugar

1 tsp. baking powder

1 egg at room temperature

1 egg yolk at room temperature

½ c. butter at room temperature

In a bowl whisk together salt, flour, sugar and baking powder.

Make a well in the center and add the egg, the egg yolk, and the butter cubed.

Mix together with a pastry cutter by hand or use a food processor pulsing until it just starts to come together. (the crumble stage)

Empty the dough onto a flat surface and knead gently by hand until the dough comes together.

Wrap it in plastic wrap and place into the fridge for 30 minutes.

Preheat the oven to 350 degrees.

Lightly grease a 10 inch tart pan.

Remove the dough from the fridge and roll ¾ of the dough to 1/8 of an inch thickness and place it into the tart pan, pressing it into the bottom, sides, and fluted edges.

Roll out the remaining dough and cut out stars with a cookie cutter. (You can also do strips for lattice work or choose any shape you like for cut outs).

Prick the bottom of the crust in the pan with a fork several times. Add **Macala Pomegranate Jelly** or **Pomegranate Spread** to the pan to fill the crostata.

Top it with the cut outs or make a lattice with the strips if you prefer.

Brush the top of the dough with a little milk.

Bake for approximately 30 minutes. (You may have to cover the crust around the top edges as it tends to brown quickly).

Cool completely before serving.