

Apple Crostata with Caramel Sauce

Prep Time: 20 min Total Time: 1 hr 25 min Servings: 8 servings

Crust

2 cups	flour
2/3 cup	cold Shortening
1 tsp	Salt
7-8 Tbsp	Ice water

Filling and Topping

1/2 cup	sugar
3 tablespoons	all-purpose flour
3 cups	chopped peeled apples (3 medium)
1 tablespoon	sugar
1/2 teaspoon	ground cinnamon
	caramel topping

Directions

1. Cut cold shortening into small dice size chunks
2. Add flour to a large bowl and cut in butter with a pastry blender until it looks like coarse gravel (about the size of peas) Lumps are good!
3. Add 7TBSP of water and blend together with wooden spoon. You may need to add more water (only add 1 TBSP at a time!)
4. Push the dough together with your hands to form a ball of dough.
 - a. If you feel you have heated up your dough too much with your hands place it in the freezer for 10-15 min to cool it down.
5. Divide your pie crust into 2 pieces.
6. Heat oven to 400°F. With floured rolling pin, roll each pastry into two 12-inch rounds. Place on ungreased large cookie sheet.
7. In large bowl, mix 1/2 cup sugar and 3 tablespoons flour. Stir in apples until coated. Mound apple mixture on center of dough round to within 2 inches of edge.
8. Fold edge of dough over apple mixture; crimp edge of dough slightly.
9. In small bowl, mix 1 tablespoon sugar and the cinnamon; sprinkle over apples and dough.
10. Bake 27 to 32 minutes or until crust is golden brown. Cut into wedges. Serve warm drizzled with caramel topping.

