

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Cranberry Apple Crostata

Yield: one 9-10" open-faced tart

One basic recipe [Whole-Wheat Pie crust](#)

Filling

One 12-ounce bag fresh or frozen cranberries, about 3 cups

4-5 tart apples

Juice and [zest](#) of 2 medium oranges

½ cup honey

1 teaspoon cinnamon

¼ teaspoon nutmeg

1/8 teaspoon salt

2 tablespoons cornstarch dissolved in 2 tablespoons of water

3 tablespoons butter cut into ½-inch cubes

Egg Wash

1 egg

Pinch salt

2 tablespoons milk or cream

Prepare the basic [pie crust recipe](#) and roll the dough out into a 12-inch circle. Keep the dough covered and refrigerated until 10 minutes before you are ready to assemble the crostata.

Prepare the Filling: Rinse, drain and pick through the fresh or frozen cranberries, discarding any that are bruised or spoiled. Peel and cut the apples into ¼-½ inch dice. You will need about 4 cups of diced apple. Zest and juice the oranges.

In a covered medium-sized pan, cook the apples in ½ cup of the fresh orange juice over medium heat just until the apples soften, about 8 minutes.

Stir in 2 tablespoons of the orange zest along with the honey, cinnamon, nutmeg and salt. Dissolve the cornstarch in the water and stir it into the apple mixture. Actively stir the mixture as it thickens. Lower the heat and stir in the cranberries and butter. Cover the pan and simmer the filling for about 5 more minutes, just until the cranberries begin to pop. Place the filling in a bowl and refrigerate until it is cool.

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Cranberry Apple Crostata . . . continued

Preheat the oven to 350 degrees.

Place the 12-inch round of dough on a piece of parchment paper. Place the cranberry/apple filling in the center and spread it in a circle leaving a little over an inch of exposed dough around the filling.

Prepare the Egg Wash: use a fork to mix together the egg, salt and milk or cream till well-mixed.

Use a pastry brush to brush the exposed dough. Then fold up the dough, pleating it as you go, around the filling. Brush the top of the dough with Egg Wash. Lift the parchment paper to move the tart to a baking pan and place in the preheated oven. Bake until the crust is golden and the filling is bubbling, about 45-50 minutes.

Serve your crostata hot from the oven or at room temperature.

