

AppleCranberry Crostada

Savannah · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

While a good pie crust ought to be a part of every cooks repertoire sometimes there just isnt the time But why leave the baking to the grocery stores or bakery when puff pastry is a simple highquality standin for the original In this Crostada the sheet dough is baked freeform with ingredients piled on top Couldnt be easier

Ingredients

- - 3 tablespoons butter - 2 pounds Granny Smith apples (or other firm
- crisp apples)
- peeled
- quartered
- cored and sliced 1/4-inch thick - 1 pound Macintosh apples (or other soft-textured apples that fall apart when cooked)
- peeled
- quartered
- cored
- and sliced 1/4-inch thick - ½ cup sugar - ½ cup dried cranberries - 1 sheet frozen puff pastry
- thawed but still cold (follow package directions) - 1 egg white
- lightly beaten - 1 tablespoon sugar - 1 cup Optional: Ice cream or lightly sweetened whipped cream

Instructions

1. Heat butter in a large skillet over medium-high heat. Add apples
 2. 1/2 cup sugar and cranberries; cover and cook until apples release their liquid
 3. about 5 minutes. Remove lid and continue to cook
 4. stirring frequently
 5. until soft apples fall apart and juices thicken to a thin-syrup consistency
 6. about 5 minutes longer. Pour onto a large-lipped cookie sheet or jellyroll pan and cool to room temperature. (Can be refrigerated in an airtight container up to 5 days.) Adjust oven rack to low position and heat oven to 400 degrees. Open puff pastry sheet on a lightly floured work surface. Roll into a rectangle
 7. about 10 by 16 inches. Transfer to a large cookie sheet. (I suggest lining the sheet with parchment paper; this ensures the crostada doesn't stick and allows easy cleanup.) Spread cooked apples over pastry
 8. leaving a 2-inch border. Fold up pastry borders over apples. Unfold corners and form ruffled creases to keep dough from overlapping. Brush pastry border with egg white and sprinkle with the remaining 1 Tb. sugar. Bake until pastry is golden brown
 9. 25 to 30 minutes. Serve warm or at room temperature with optional ice cream or whipped cream. Tips
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