

## Mixed Fruit Crostata

OK, this is the Italian version of an American free-form pie. It's so easy and you can make any shape you please! I love, LOVE the polenta in the crust. It gives it such a beautiful color and slightly crunchy texture. I'm dreaming that I am sitting on a dock on the Amalfi coast...

### One crostata, ca. 10-inches (27cm) diameter

#### Crust

- 1 ½ c. (225g) flour
- ½ c. (45g) polenta (coarse cornmeal)
- ¼ c. (50 g) sugar
- grated zest from one organic lemon
- ¾ t salt
- 1 ½ sticks (200g) chilled unsalted butter, cut into small cubes
- 1/3 c. (80 ml) water, very cold

#### Filling and baking

- ¼ c. (50g) sugar
- 1 – 2- T (15g) flour
- pinch of salt
- ca. 1 ½ pounds (750g) fresh fruit. Choose 3 kinds, such as fresh pineapple (NOT canned), raspberries, blackberries, apples, pears, nectarines
- some freshly grated ginger, *optional*
- 1 egg, beaten (for glaze)

#### Make crostata dough:

1. Cut the butter into small pieces and put in the fridge while you measure out the rest of the ingredients. Combine flour, polenta, sugar, lemon zest & salt into a big bowl.
2. Add the butter to the flour mixture, use your fingertips to break up the pieces of fat into small bits. Add cold water. Using a fork, barely mix to combine. Turn dough onto a lightly floured work surface and quickly press it into a disc, about 8 inches (20cm) in diameter. The secret to a light crust is not just cold butter and water, but also not handling the dough too much. Wrap the dough in plastic wrap and refrigerate for 30 minutes or up to several days. The dough needs to be well chilled before it can be rolled out.
3. In the meantime, prepare the fruit filling: Stir sugar and cornstarch in medium bowl to blend. Mix in fruit and let stand until juices are released, gently stirring fruit occasionally, about 20 minutes. Make sure not to break up the berries when you stir the fruit.
4. Preheat oven to 400°F. (200°C.). Roll out crostata dough on a lightly floured work surface until it is a bit less than ¼ "(5 mm) thick. Cut out a 12-inch (32 cm) disc. Work with flour on your rolling pin and on your work surface, making sure that the dough does not stick to either. Transfer the dough to a baking sheet lined with parchment.
5. Spoon fruit (and some of the juices) into center of dough, arranging fruit in 25cm-diameter layer in center. Lift about 2-inches (5-6 cm) of dough border and pinch to form vertical seam. Continue around tart, pinching seam every 2-inches (6 cm) to form standing border. Fold border down over fruit. Brush folded border with egg glaze.
6. Bake until crust is golden and fruit filling is bubbling at edges, about 35 minutes. Check for color after 20 minutes and cover with foil if it's getting too dark. Slide crostata onto rack to cool. Serve warm or at room temperature with ice cream or whipped cream.







Happiness is contagious, just try these cookies.

Just give some to someone, anyone...your neighbor, your friends, people who you'd *like* to have as friends, even your kids will love them. And all these people will love you, because you baked them. And you'll love me, because I wrote this recipe!

**Oatmeal cookies with chocolate and dried cherries**

**makes about 2 dozen**

1 c. (140g) flour

½ t baking soda

½ t salt

1 c. (100g) whole grain oats

2 c. (5 – 7 oz. / 150g – 200g) semi-sweet chocolate, coarsely chopped

½ c. (75g) dried cherries or dried cranberries

½ c. (50g) sliced almonds

1 stick plus 1 T (140g) butter, room temperature

½ c (100g) sugar

½ c (100g) brown sugar

1 egg

1 t vanilla extract

1. Preheat to 350°F. (175°C.). Line a baking sheet with parchment paper. In a medium bowl mix flour, baking soda, salt, oats, chocolate, dried cherries, and sliced almonds.
2. Using a kitchen machine or an electric mixer, beat butter, sugar, and brown sugar until well blended. Mix in egg and vanilla extract. Beat in dry ingredients just until combined. Do not overbeat!
3. Place dough by rounded tablespoonfuls onto baking sheets, spacing about 3cm apart. Bake cookies 12 -13 minutes or until golden. Cool cookies on baking sheets, they will firm up as they cool.

