

Apricot, Almond, and Cream Cheese Crostata

Servings: 6

Source: Bon Appetit August 2006 (called Almond, Apricot etc,)

Ingredients

- ½ ounce Almond Paste
- 3½ tablespoons Sugar, Divided
- 3 ounces Cream Cheese, Cut Into ½" Cubes
- 1 large Egg Yolk
- 1 teaspoon Vanilla
- 1 Refrigerated Pie Crust
- (half Of 15 Oz Pk, Room Temperature
- 5 Large Apricots, Quartered, Pitted
- ¼ cup Apricot Jam, Heated
- 3 Amaretti Cookies, Crushed

Method

Preheat oven to 400 degrees. Blend almond paste and 3 tbsp sugar in processor until finely chopped.

Add cream cheese, egg yolk, and vanilla and blend until filling is smooth.

Unroll crust on heavy rimmed baking sheet. Spread filling over crust, leaving 1½" plain border. Arrange apricot quarters, rounded side down, in spoke pattern in 2 concentric circles atop filling.

Fold dough border up over edge of filling. Brush exposed apricots with warm jam. Sprinkle with remaining 1½ tsp sugar.

Bake crostata until crust is golden brown and apricots are tender and slightly browned, about 43 minutes. Sprinkle with crushed amaretti. Cool 20 minutes. Serve warm or at room temperature.