

# Italian Jam Crostata

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## **Ingredients:**

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| 1-3/4 cup                  | All-purpose flour   |
| 1/2 cup                    | Sugar, granulated white   |
| 1 teaspoon                 | Baking powder   |
| 1 medium to large          | Egg   |
| 1 medium to large          | Egg yolk & egg white (separate the yolk and save both the yolk & white) |
| 1/2 cup plus 2 tablespoons | Butter, room temperature  |
| 1 6 ounce jar              | Peace Jams Black Raspberry Jam (or your favorite berry flavor)          |

## Directions:

Preheat oven to 350 degrees F, grease and flour a 8 or 9 inch pie plate or quiche pan

In a large bowl, gently whisk together flour, sugar and baking powder. Create a well in the middle and add slightly beaten egg plus one egg yolk and softened butter cut into pieces. Mix together with a food processor or using a fork until almost combined. Turn out onto lightly floured surface to fully combine and to create soft dough. Wrap in plastic wrap and refrigerate for 30 minutes. Remove from refrigerator and roll out to 1/8 inch thickness on lightly floured surface. Place dough in prepared pie pan. Remove excess dough. Prick the crust several times with a fork, then cover the bottom of the pastry shell with the jam. Roll out the extra dough to create strips for a lattice finish.

Whisk one egg white with 1 teaspoon water and brush the top of the crust lightly.

Bake in pre-heated oven for 25-30 minutes or until golden brown. Cool completely and serve plain or with whip cream or ice cream.

