



## CROSTATA DI FRUTTA

(Fruit Tart)

### Ingredients:

- 200 gr. cake flour
- 150 gr. of any jam
- 100 gr. butter at room temperature
- 100 gr. sugar
- 2 apples
- 1 egg
- ½ teaspoon baking powder
- pinch of salt

### Directions:

Preheat oven to 350 degrees Fahrenheit.

Mix all the ingredients (except jam and apples) and blend well together into a smooth dough.

Line a spring form pan with parchment paper. Roll out part of the dough into a circle and place it over the paper. Use the remaining dough to line the sides of the pan (at least 2 - 3 cm. high). Using a fork prick the bottom and sides of the crust.

Spread the crust with jam and add thinly sliced apples.

Bake for around 40 minutes.