

THE WAY THE COOKIE CRUMBLES



Cranberry Almond Crostata (from Gourmet via epicurious)

For pastry dough:

1/8 cup whole raw almonds (1/4 pound), toasted and cooled
2 cups all-purpose flour, divided
1 1/4 sticks unsalted butter, softened
1/2 cup packed light brown sugar
1 large egg, lightly beaten, divided
1/2 teaspoon pure vanilla extract
1/8 teaspoon pure almond extract
2 teaspoons grated lemon zest
1/2 teaspoon salt

For filling and assembly:

2 1/2 cups fresh or frozen cranberries (10 ounces)
1/4 cup fresh orange juice
1/2 cup sweet orange marmalade
1/2 cup packed light brown sugar
1/4 teaspoon salt
1 tablespoon granulated sugar

1. Make the dough: Pulse the almonds with 1/4 cup flour until finely ground (be careful not to grind to a paste). Beat together the butter and brown sugar with an electric mixer at medium speed until pale and fluffy, about 3 minutes. Reserve 1 tablespoon of the beaten egg, chilled, for egg wash and beat the remaining egg into the butter mixture, then add the vanilla and almond extracts, beating well. At low speed, mix in the almond mixture, zest, salt, and remaining 1 3/4 cups flour until mixture just forms a dough. Halve the dough and form each half into a 5- to 6-inch disk. Wrap the disks separately in plastic wrap and chill until firm, at least 30 minutes.
2. Make the filling: Bring the cranberries, orange juice, marmalade, brown sugar, and salt to a boil in a heavy medium pot, stirring, then simmer, uncovered, until some of the cranberries burst and the mixture is slightly thickened, about 5 minutes. Cool the filling quickly by spreading it in a shallow baking pan and chilling until lukewarm, about 15 minutes.
3. Preheat the oven to 375 degrees with a foil-lined large baking sheet on the middle rack. Generously grease a springform pan.
4. Roll out 1 piece of dough between sheets of wax or parchment paper into a 12-inch round (dough will be very tender). Remove the top sheet of paper and invert the dough into the springform pan. (Dough will tear easily but can be patched together with your fingers.) Press the dough over the bottom and up the side of the pan, trimming the dough to reach 1/2 inch up the side of the pan. Chill.
5. Roll out the remaining dough into a 12-inch round in same manner. Remove the top sheet of paper, then cut the dough into 10 (1/3-inch-wide) strips with a pastry wheel and slide (still on the wax paper) onto a tray. Freeze strips until firm, about 10 minutes.

6. Spread the filling in the chilled shell and arrange 5 strips 1 inch apart on filling. Arrange the remaining 5 strips 1 inch apart diagonally across first strips to form a lattice with diamond-shaped spaces. Trim the edges of all the strips flush with the edge of the shell. Brush the lattice top with the reserved beaten egg and sprinkle the crostata with the 1 tablespoon granulated sugar.

7. Bake the crostata in the pan on the hot baking sheet until the pastry is golden and the filling is bubbling, 50 to 60 minutes. (If the pastry is too brown after 30 minutes, loosely cover the crostata with foil.) Cool the crostata completely in the pan on a rack, 1½ to 2 hours.