**Crostata**

**Day 1: Pastry**

125 mL Flour

15 mL Sugar

60 mL Margarine

15-20 mL Water

**Method:**

1) Sift flour, sugar in a large bowl.

2) Cut in the margarine using a pastry blender until it resembles small peas.

3) Add the water a little at a time, tossing with a fork until a ball forms.

4) Gather the dough together: knead a few times until smooth. Turn the dough onto a well-floured bowl and form into a disc. Wrap and label with names and block.

**Day 2: Filling**

1 Apple

60 mL Blueberries

1 mL Orange zest

25 mL Flour

30 mL Sugar

1 mL Cinnamon

1/2 mL Allspice

25 mL Margarine

**Method:**

1) Preheat oven to 450°F. Line cookie sheet with parchment paper.

2) Divide dough into 2 equal pieces. Roll into 2 equal pieces using rolling pin. Transfer to prepared pan.

3) Peel, core, and thinly slice apples. Cut slices into small chunks. Toss with orange zest and blueberries. Cover the tart dough with the filling leaving a 1 inch border.

4) In a bowl, combine the flour, sugar, cinnamon, and allspice. Cut in margarine until crumbly. Sprinkle over the fruit mixture evenly.

5) Gently fold border over the fruit to enclose the dough, pleating it to make a circle.

6) Bake for 20-25 minutes until the crust is golden and the apples are tender.