



Almond, Apricot, and Cream Cheese Crostata

READY IN



300 min.

SERVINGS



8

CALORIES



198 kcal

DESSERT

Ingredients

- ☐ 3 amaretti cookies italian crushed (macaroons)
- ☐ 0.3 cup apricot preserves
- ☐ 5 large to 6 apricots pitted quartered
- ☐ 3 ounces cream cheese cut into 1/2-inch cubes
- ☐ 1 large egg yolk
- ☐ 1 pie crust refrigerated room temperature
- ☐ 3.5 tablespoons sugar divided
- ☐ 1 teaspoon vanilla extract

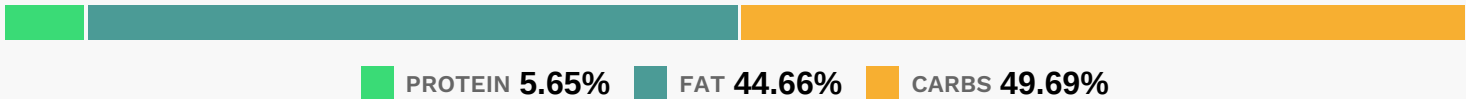
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 400°F. Blend almond paste and 3 tablespoons 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 1 1/2-inch 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 1 1/2 teaspoons sugar.
- ☐ Bake crostata until crust is golden brown and apricots are tender and slightly browned, about 43 minutes.
- ☐ Sprinkle with crushed amaretti. Cool 30 minutes.
- ☐ Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:17.34, Glycemic Load:4.65, Inflammation Score:-4, Nutrition Score:3.4717391107393%

Flavonoids

Catechin: 0.83mg, Catechin: 0.83mg, Catechin: 0.83mg, Catechin: 0.83mg Epicatechin: 1.06mg, Epicatechin: 1.06mg, Epicatechin: 1.06mg, Epicatechin: 1.06mg Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg, Quercetin: 0.38mg

Nutrients (% of daily need)

Calories: 198.3kcal (9.91%), Fat: 9.97g (15.33%), Saturated Fat: 4.1g (25.64%), Carbohydrates: 24.95g (8.32%), Net Carbohydrates: 23.9g (8.69%), Sugar: 12.18g (13.54%), Cholesterol: 33.69mg (11.23%), Sodium: 129.31mg (5.62%), Alcohol: 0.17g (100%), Alcohol %: 0.31% (100%), Protein: 2.84g (5.67%), Vitamin A: 610.1IU (12.2%), Manganese: 0.12mg (5.87%), Folate: 20.98µg (5.24%), Selenium: 3.52µg (5.02%), Vitamin B2: 0.08mg (4.92%), Vitamin B1: 0.07mg (4.75%), Iron: 0.77mg (4.27%), Fiber: 1.05g (4.2%), Phosphorus: 40.25mg (4.02%), Vitamin B3: 0.72mg (3.6%), Vitamin C: 2.84mg (3.44%), Vitamin E: 0.45mg (2.99%), Potassium: 100.16mg (2.86%), Vitamin B5: 0.26mg (2.64%), Vitamin K: 2.51µg (2.39%), Copper: 0.04mg (2.23%), Calcium: 21.52mg (2.15%), Vitamin B6: 0.04mg (1.87%), Magnesium: 6.79mg (1.7%), Zinc: 0.25mg (1.65%), Vitamin B12: 0.06µg (1.08%)