



## Bitter Orange Crostata

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



550 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 2 large egg yolks
- 2.3 cups flour all-purpose
- 8 servings kosher salt
- 12 ounce orange marmalade
- 1 cup sugar
- 2 sticks butter unsalted cold plus more for the pan cut into pieces,

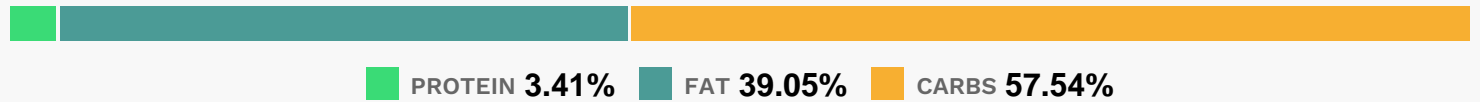
### Equipment

- bowl
- oven
- plastic wrap

## Directions

- Heat oven to 375 F. In a large bowl, combine the flour, sugar, baking powder, and 1/4 teaspoon salt.
- Add the butter pieces and blend with your fingertips until the mixture is crumbly.
- Add the egg yolks and knead just until the dough comes together. Form the dough into a disk. Cover with plastic wrap and refrigerate for 15 minutes. Using your fingertips, evenly press 2/3 of the dough into a buttered 10-inch pie plate.
- Spread the marmalade evenly over the top.
- Roll the remaining dough into six 1/2-inch-wide strips and place them in a crisscross pattern over the marmalade.
- Bake until lightly golden, 40 minutes.

## Nutrition Facts



## Properties

Glycemic Index:29.64, Glycemic Load:37.64, Inflammation Score:-5, Nutrition Score:7.64913041177%

## Nutrients (% of daily need)

Calories: 549.94kcal (27.5%), Fat: 24.48g (37.66%), Saturated Fat: 14.97g (93.59%), Carbohydrates: 81.15g (27.05%), Net Carbohydrates: 79.87g (29.04%), Sugar: 50.6g (56.23%), Cholesterol: 106.64mg (35.55%), Sodium: 250.23mg (10.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.81g (9.62%), Selenium: 15.43µg (22.04%), Vitamin B1: 0.3mg (19.81%), Folate: 77.6µg (19.4%), Vitamin A: 793.62IU (15.87%), Vitamin B2: 0.23mg (13.38%), Manganese: 0.26mg (13.11%), Vitamin B3: 2.19mg (10.94%), Iron: 1.92mg (10.66%), Phosphorus: 69.91mg (6.99%), Vitamin E: 0.81mg (5.42%), Fiber: 1.28g (5.13%), Copper: 0.1mg (5.02%), Calcium: 48.95mg (4.9%), Vitamin D: 0.65µg (4.36%), Vitamin B5: 0.32mg (3.24%), Zinc: 0.4mg (2.66%), Vitamin C: 2.04mg (2.47%), Magnesium: 9.72mg (2.43%), Vitamin B12: 0.13µg (2.18%), Vitamin K: 2.12µg (2.02%), Vitamin B6: 0.04mg (1.99%), Potassium: 66.75mg (1.91%)