

## APRICOT STREUSEL TART WITH SAFFRON SUGAR

### INGREDIENTS

for the pastry

1 1/4 cups all-purpose flour  
1 teaspoon sugar  
1/4 teaspoon salt  
8 tablespoons unsalted butter, cold  
3-6 tablespoons ice cold water

for the filling

6-8 small apricots, halved and pits removed  
1/2 cup brown sugar  
1 teaspoon cinnamon  
1 tablespoon corn starch

For the streusel topping

3/4 cup all-purpose flour  
1 cup sugar  
1/2 teaspoon salt  
8 tablespoons (1 stick) unsalted butter, cold  
1 teaspoon cinnamon  
2 tablespoons saffron sugar (or other coarse sugar, such as turbinado)

### DIRECTIONS

Prepare your crust: In a bowl, combine the flour, sugar and salt. Cut in the butter, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in four or five tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 1 hour (up to 24 hours).

Preheat oven to 350F. Spray a 9- or 10-inch pie tart with a removable bottom with baking spray.

In a work bowl, combine the prepared apples, sugar, spices and corn starch. Blend thoroughly. The mixture will have a slightly cloudy look from the corn starch. In another work bowl, whisk together the granulated sugar, flour, spices and sugar. Cut in the butter with your fingers or a fork until it looks like coarse sand.

On a lightly floured counter, roll out your pie dough to 1/3 inch thick. Line the prepared tart shell with the rolled-out dough, removing any excess and making a pretty rim. Pour in the place in the fruit in a circle and pour over any liquid. Then sprinkle over the streusel topping. Sprinkle with the coarse sugar.

Bake for 45 to 50 minutes, until the filling is bubbling and peeking through the crumble top. Immediately after removing from the oven, sprinkle on the saffron sugar. Let cool for a minimum of 30 minutes before serving.