

ALMOND, APRICOT, AND CREAM CHEESE CROSTATA

1/2 (7-ounce) log almond paste
3 1/2 tablespoons sugar, divided
3 ounces cream cheese, cut into 1/2-inch cubes
1 large egg yolk
1 teaspoon vanilla extract
1 refrigerated pie crust (half of 15-ounce package), room temperature
5 to 6 large apricots, quartered, pitted
1/4 cup GOOD EATS apricot jam, heated
3 crushed amaretti cookies (Italian macaroons)

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.