

Wrinkle Crust Fruit Dessert



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First make up some pie crust. Use your favorite crust or try this:

Crust for Pie:

- 250g All Purpose flour
- 5g salt
- 10g sugar

Mix dry ingredients in a medium mixing bowl and set aside.

In a small mixing bowl add together:

- 60g ice water
- 28g beaten egg (that's about one half of a large egg – **see below**)
- 9g vinegar

Beat the wet mixture together and set aside.

Now take your flour mixture bowl and add **113g of cold salted butter** to it. Work the butter into the flour mixture, like you do for pie (don't mix too finely; leave some coarser chunks of butter).

Next add your wet mixture to the flour/butter mixture and fluff with a fork until the wet ingredients are distributed amongst the dry ingredients. Then take your hand and press the mixture together into a ball, flatten the ball and place it (covered) into the refrigerator.

Note on egg. For this recipe, beat one egg and then use half of the egg in the wet ingredients for the crust dough and save the other half to glaze the pie crust.

Now it's time to assemble your fruit mixture:

You can use any type of fruit or fruit combinations that you think would work well together, berries and apples, berry/peach, apricots/raspberry/plum, blueberries/blackberries etc. I used an 8" square pan and filled the pan

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about 3/4 full of fruit, that is around 4 cups of diced fruit. You don't have to be exact, just slice and dice your fruit into a buttered or oiled pan until it reaches 2/3 to 3/4 capacity. The fruit will collapse a bit once baked.

Oil the pan. Then cut up your desired fruit and place into the pan. Sprinkle some all purpose flour on top (I used about 17grams)and then sprinkle some cinnamon on top (use whatever you feel is the right amount, I just used a little bit of cinnamon). If you feel the fruit isn't acidic enough for good flavor sprinkle some lemon juice in as well. Mix the flour/cinnamon into the fruit mixture. Then dot the top of the fruit mixture with butter.

If your fruit doesn't seem to be juicy enough, you can also sprinkle in some fruit juice, it's up to you.

The Wrinkle Crust

Sprinkle your work surface with flour and roll out your crust dough. I rolled out my crust dough to a 13"x13" square. Then add a half teaspoon of milk to your reserved beaten egg and mix together, then brush onto the top of the rolled out pie crust. I then sprinkled some coarse sanding sugar on top of the glazed pie crust.

Pick up the crust and starting with one end, place the dough on top of the fruit in the pan. Wrinkle the dough as you fit it into the pan. Wrinkling the dough will create more crust on top – the part that many like the best!

Use a small knife and poke a few holes in the crust to allow steam to escape. Bake at 375F for 45-60 minutes or until the crust is nicely brown and the juices are bubbling up on the sides or through the crust. Allow your dessert to cool a bit and then serve (while still warm) with cold whipped cream or ice cream.