

Apricot Mozzarella Crostata

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Ingredients:

1 refrigerator pie crust
2 oz prosciutto wrapped mozzarella (can substitute chopped prosciutto and sliced mozzarella)
1/4 cup chopped pecans
about 4 dried apricots

Directions:

- *Preheat oven to 350 degrees. Cover baking sheet with parchment paper.
- *Unroll the pie crust onto the parchment paper and, using a rolling pin, roll out to about 13 inches in diameter. Roll the edges in, just barely, then roll once more to form a border. Your crust should now be about 12 inches in diameter
- *Slice the prosciutto wrapped mozzarella into about 1/3 inch slices and spread around on the crust. Top with the pecans.
- *Bake for 25 minutes.
- *Chop the dried apricots and sprinkle over the crostata. Cut and serve.