



Domenica's Pasta Frolla (Tender Crostata Pastry)

- 2 cups unbleached all-purpose flour
 - 2/3 cup confectioners' sugar
 - 1 teaspoon baking powder
 - 1/4 teaspoon fine salt
 - Grated zest of 1 lemon or 1 small orange—or a little of both (about 1 tablespoon)
 - 1 stick plus 3 tablespoons (11 tablespoons total) cold unsalted butter, cut into 1/2-inch cubes
 - 1 large egg
 - 1 large egg yolk
1. Put the flour, sugar, baking powder, salt, and zest in the work bowl of a food processor fitted with the metal blade. Pulse briefly to combine. Distribute the butter around the bowl and pulse until the mixture is crumbly. Add the egg and egg yolk and process until the dough begins to clump together.
 2. Turn the dough out onto a clean work surface and gather it together into a ball. Form the dough into two disks, one slightly larger than the other. Wrap each disk tightly in reusable or plastic wrap and refrigerate for at least 1 hour, or until well chilled (overnight is fine). Remove the dough from the refrigerator about 30 minutes before rolling it out.