

## **Pacific crabapple (*Malus fusca*) curd and desert bars:**

### **Pacific crabapple puree:**

Approximately 1 quart of ripe crabapple clusters, stems and all, either hard-ripe, or brown and soft-ripe. Hard-ripe crabapples need to be cooked before pureeing, for soft-ripe crabapples skip the next step and go straight to removing the stems.

Pick through crabapples and remove any spoiled, damaged, or very green crabapples. To cook hard-ripe crabapples: cover with water and bring to a boil, simmer for 5 minutes, pour off hot water and add cold water to cool.

Carefully pull the stem from each crabapple, rechecking for any bad ones. A twist may be necessary to remove stems without slipping the skins (and much of the pulp) off the apples. Remove seeds by putting through a food mill. You should have about a cup of tart yellow pulp, with some flecks of skin but no seeds.

### **Pacific crabapple curd (adapted from Rose Levy Beranbaum)**

4 egg yolks  
2/3 cup sugar  
10 T (5 oz) Pacific crabapple puree (can be thawed from frozen)  
4 T (½ cube) unsalted butter, cut into chunks.  
a pinch of salt

In a non-reactive saucepan thoroughly mix yolks and sugar. Add the remaining ingredients and cook over medium-low heat stirring constantly until mixture heats through and thickens but does not boil (temperature 170°-196°). Scrape through a sieve to remove any coarse bits, let cool. Curd keeps well in the fridge.

### **Crabapple dessert bars (adapted from Holly B and Rose Levy Beranbaum)**

For a 8 x 8 inch pan  
1 cup flour  
6T cold unsalted butter, cut into chunks  
3T sugar  
pinch of salt  
1 batch crabapple curd

Line the pan with parchment paper. Preheat the oven to 375°F. Use a food processor or your fingers to cut the butter into the flour until the butter is evenly distributed but the dough is not greasy. Add sugar and salt and pulse or stir to distribute. The dough will be powdery but pinches will hold together. Dump into the parchment lined pan and press in an even layer. Bake 10 minutes, rotate pan and bake 5-10 minutes more until the surface begins to color. Let cool.

Spread a thick layer of curd evenly over the surface of the base and bake at 300°F for approximately 10 minutes, until curd has smoothed and jiggles slightly in the middle. Let cool before cutting.

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