

# *apple galette*

*serves 8-10*

A note: I like Granny Smiths and Honeycrisps for baking!



## **ingredients**

- 1.5 cups all-purpose flour
- 2 tsp sugar
- 1 tsp kosher salt
- 12 tbsp very cold butter, cut into 1/2 inch cubes
- 3 tbsp ice water
- 2 lb baking apples, peeled, cored, and sliced into rings
- 1/4 cup brown sugar
- 2 tsp vanilla extract
- 1 tsp kosher salt
- 2 tsp apple cider vinegar
- 2 tbsp butter, cubed
- 1 egg, beaten
- turbinado sugar, for sprinkling

## **instructions**

In a large bowl, mix the flour, sugar, and salt. Add the butter, and toss with your fingers until each chunk is coated in flour. Begin smushing the butter in between your fingers, tossing it in the flour, until the butter is in pea size chunks. Add the water, toss to combine, then turn onto a lightly floured surface. Work the dough until it has just come together, folding it in on itself. Wrap with plastic, and refrigerate for at least 2 hours.

After the dough has rested for at least two hours and you are ready to bake, heat the oven to 400. In a large bowl, toss the apples, brown sugar, vanilla, salt, and vinegar. Let sit at room temperature for 30 minutes. Drain the apples.

Roll the dough out on a lightly floured surface until it is around 16in in diameter and 1/4 inch thick. Place on a parchment lined sheet tray. Add the apples to the dough, leaving a 2 inch perimeter. Fold the pie dough perimeter over the apples, and brush the crust with the egg. Sprinkle turbinado sugar alllll over the galette (I'm serious. Be generous).

Bake the galette until it is dark golden-brown and flaky and the apple juices are leaking out of the crust, about 45 minutes. Let cool completely at room temperature. Serve with ice cream or whipped cream