



Apple Galette

from **TERRI REED**



Ingredients

- Frozen rolled pie dough
- 3 Granny Smith apples-cored and sliced. (You can take the peel off or not. It's personal preference)
- 3 tbsp Butter (I use Kerry Gold Irish salted butter-its rich and flavorful, but any salted butter will do)
- 1/4 + 1/8 tsp of Cinnamon
- 1/4 + 1/8 tsp of Nutmeg
- 1 1/2 tsp Lemon Juice
- 2 tbsp Honey- 3-4 tbsp if you want it sweeter or if you prefer-1/3 cup brown sugar
- 3/4 tsp Vanilla extract
- 1 egg for wash (optional)
- Parchment paper
- Baking sheet
- 1 tbsp flour

Preparation

1. Thaw the frozen pie dough before preparing other ingredients.
2. Preheat oven to 375 degrees F.
3. Melt butter and pour into a medium-sized bowl. Mix butter with cinnamon, nutmeg, lemon juice, honey (or sugar), and vanilla. Toss the apple slices and coat well.
4. Line a baking sheet with parchment paper and lightly dust with flour. Place pie dough flat on the baking sheet, place the apple mixture in the center, and fold up the edges toward the center around the apples, leaving a large open space in the middle with some apples exposed.
5. Optional: take an egg and 1/4 cup water and whisk well. Then use a baking brush to cover the exposed pie dough edges. This will give your dough a glossy appearance.
6. Bake for 30-40 minutes (depending on your oven and how brown you want the pie dough) take out of the oven and put the baking sheet aside for the galette to set for about 5-10 minutes.
7. Transfer galette to a platter, sprinkle with a dash of cinnamon for garnish, and serve with your choice of whipped cream or ice cream.

