

Apple Galette
Emily Hutchinson
Yield: Serves 8

Ingredients:

Crust:

1 ¼ cup all-purpose flour, plus 1 tbsp for apple filling
½ cup unsalted butter cold, or 1 stick
½ teaspoon fine salt
1 tablespoon granulated sugar
5 tablespoons ice water
1 egg for egg wash
Demerara sugar to sprinkle on crust

Apple filling:

3 apples, peeled, cored and sliced thin. I used Cosmic Crisp apples; they are sweet and tart and don't brown easily
¼ cup firmly packed light brown sugar
½ teaspoon cinnamon
Pinch of salt
Red food coloring gel and a food safe paint brush

Directions:

1. Preheat oven to 425 degrees.
2. In a medium bowl, whisk together flour, sugar and salt.
3. Take butter from the fridge and cut it into small cubes, add it into a bowl with flour. Pulse in a food processor or use fingers to press butter into flour.
4. Add in iced water and form into a disc/ flat ball of dough. Refrigerate for 15 minutes and then roll out or lightly flour the surface and roll pie crust out on parchment paper. Don't knead dough or try to re-roll, dough will become tough and unappealing. Lay a piece of plastic wrap over crust and put it in the refrigerator.
5. Peel, core and thinly slice apples. Reserve 15 apple slices for the Poinsettia.
6. In a medium bowl, add sliced apples (but not the reserved apples), brown sugar, cinnamon and salt and mix. Sprinkle about 1 Tbsp flour into apples and mix. Set aside.
7. Take the reserved apples and shape them with a knife to look like a Poinsettia leaf. Add a couple drops of food coloring to a small bowl and add a couple drops of water to that to dilute

the gel a little. Paint one side red. Best to use plastic gloves to keep your fingers from turning red.

8. Take the crust out of the oven and assemble the galette by laying down apples, all facing the same direction.

9. Take the Poinsettia leaves and place them on top. I used 6 on the bottom layer, 6 on the middle layer and three small ones on the top. Then sprinkle demerara sugar on the very center for the flower part of the Poinsettia.

10. In a small bowl, whisk egg and use a pastry brush to apply egg wash to crust, sprinkle with more demerara sugar.

11. Bake on the middle rack for 25 minutes or until the apples are cooked. Every oven is different, add or subtract 5 minutes depending on how hot your oven bakes. The crust should be a golden to medium brown. Not baking completely could result in a soggy crust.

12. Allow to cool, slice and serve plain or with vanilla ice-cream and enjoy.

Sweetly, xoxo Em