

APPLE GALETTE

Pastry

275 ml flour
2 ml salt
15 ml sugar
125 ml butter, cut in chunks
2 ml vanilla
25 ml (approx.) ice-cold water

Filling

50 ml brown sugar
15 ml flour
2 ml cinnamon
2 apples, peeled, cored & sliced

1. Put flour, salt, & sugar in a large bowl.
2. Add the butter pieces & use a pastry cutter to create a crumb texture.
3. Make a well in the middle, add the vanilla & water.
4. Stir gently to create dough. Don't over-mix!!
5. Pat into a disk, place on parchment-lined baking sheets & let cool for 15 minutes.
6. Preheat oven to 230°C (450°F).
7. In a bowl, combine the filling ingredients.
8. Divide pastry into 4 even pieces.
9. Rollout into circles, about 20 cm in diameter.
10. Spoon apples into centers of circle, leaving a wide border around the edges.
11. If desired, dot with 5ml butter.
12. Bring edges of crust up over the apples, leaving the middle of the pie open.
13. Brush crust with milk.
14. Bake until crust is golden & apples are soft, about 25 minutes.
15. Let cool 10 minutes before serving.