

Apple Galette with Candied Cranberry Topping (Serves 8-10)

Galette Dough (or use store bought pie crust)

1 ½ cups all-purpose flour

½ teaspoon salt

10 Tablespoons cold butter cut into small cubes

4 Tablespoons ice-cold water

1 Tablespoon of apple cider vinegar

Apple Filling

2 apples cored and sliced ¼" thin

1/3 cup sugar

½ teaspoon cinnamon

½ teaspoon cardamom

1 teaspoon lemon juice

1 Tablespoon butter cut into small cubes

Candied Cranberry Topping

½ cup cranberries

¼ cup sugar

3 Tablespoons water

Miscellaneous

1 large egg for egg wash

For the Dough:

- 1) In a food processor combine the flour and salt. Pulse a few times. Add in cold butter cubes and pulse 8-10 times until butter is broken down into small clumps.
- 2) Mix the ice-cold water and apple cider vinegar together.
- 3) Turn your processor on, add 4 tablespoons of ice-cold liquid mixture, 1 tablespoon at a time.
- 4) Dough ball should begin to form in processor. If it is still dry, add remaining water until ball is formed.
- 5) Turn dough out on lightly floured surface and form 4" disk. Wrap in plastic.
- 6) Refrigerate for a minimum of 1 hour before use. Disk should be cold but pliable.

Assembling the Galette:

- 1) Preheat oven to 400 degrees and prepare a baking sheet with parchment.
- 2) Core and thinly slice the apples, skin on.
- 3) Place slices into bowl. Add sugar, spices, and lemon juice. Toss to coat apples.
- 4) Roll your galette dough on a floured surface into a 12" diameter disk. Leaving a 2-inch space on the edge for folding, start to layer your apples in a circle towards the center.
- 5) Roll up the dough around the apples, pleating as you go. When finished, dot the top with butter.
- 6) Brush your galette crust with 1 large egg, lightly whisked. Optionally sprinkle with raw sugar.
- 7) Bake at 400 degrees for 35-40 minutes or until galette is crisp and golden brown.
- 8) While galette is baking, make cranberry topping. Combine cranberry, sugar, and water in a small saucepan and cook over medium heat until boiling, stirring occasionally. Cranberry topping will be done when cranberries burst, 1-2 minutes after boiling.
- 9) When galette is finished baking, spoon cranberries using slotted spoon on top.
- 10) Serve with whipped cream or vanilla ice cream.