

Apple Galette

<http://userealbutter.com/2009/10/01/apple-galette-recipe/>

from my MIL

favorite pâte brisée, chilled

1 1/2 lbs. apples, cut into thin slices (I used 3 granny smiths)

1/4 tsp orange zest

topping

pâte brisée

from marthastewart.com

2 1/2 cups all-purpose flour

1 tsp salt

1 tsp sugar

1 cup (2 sticks) unsalted butter, chilled and cut into small pieces

1/4 to 1/2 cup ice water

In the bowl of a food processor, combine flour, salt, and sugar. Add butter, and process until the mixture resembles coarse meal, 8 to 10 seconds. While machine is running, add ice water in a slow, steady stream through feed tube. Pulse until dough holds together without being wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time. Divide dough into two equal balls. Flatten each ball into a disc and wrap in plastic. Transfer to the refrigerator and chill at least 1 hour. Dough may be stored, frozen, up to 1 month.

topping (original – kinda gooey)

1/4 cup flour

1/4 cup sugar

1/4 tsp kosher salt

1/8 tsp allspice

1/4 tsp cinnamon

4 tbsps butter, cut into small pieces

topping (what i replaced original with – more grainy)

3 oz. flour

2 oz. butter

1/2 cup light brown sugar

1/2 tsp cinnamon

1/4 tsp salt

1/8 tsp allspice

Preheat oven to 450°F. Toss apple slices with zest. On floured surface, roll out dough to 11-inch rough circle (or roll out half of dough to about 6-inch circle). Place dough on baking sheet. Cover dough with apples, leaving about 1 1/2 inches around edges apple-

free. Combine the topping ingredients except for butter in a food processor. Add butter and pulse until crumbly or makes a ball. Crumble over apples. Fold up edges of pastry over apples, pleating sides. Bake 20-25 minutes until golden brown and apples are fork tender. Serve warm. Serves 4-6.