Caramel Apple Galette

Description

Joy the Baker calls them crostadas. I have another food blogger friend who argued with me for 10 minutes about how they're crostaTAs, and then I just got frustrated and used Swagbucks to clear up the confusion. That's when I learned that they can also be called galettes. Oh geez, let's call the whole thing off. As long as it's eaten and enjoyed, I don't think it matters one iota what they're called. Let's just call them Yummilicious and leave it at that.



Summary

Yield: 8
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Ingredients

- 1 pie crust
- 5 crisp apples peeled cored and diced
- 1/4 cup brown sugar
- 1 tbsp flour
- 1 tsp cinnamon
- 1 dash nutmeg
- 2 tsp fresh lemon juice
- 1/2 tsp lemon zest
- 10 rolo candies quartered
- 1/4 cup *flour
- 1/4 cup sugar
- 1 pinch salt
- 1/4 cup *cinnamon
- 2 ozs 1/2 stick cold unsalted butter cut into cubes

Instructions

Heat the oven to 400 degrees F. Line a large baking sheet with parchment paper and set aside.

FOR THE FILLING
Peel, core, and chop the apples.

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Place into a medium-sized bowl.

Add sugar, flour, cinnamon, nutmeg, lemon juice, and lemon zest, then toss with a wooden spoon.

Let stand at room temperature for 30 minutes.

FOR THE TOPPING
In a medium-sized bowl, whisk together the flour, sugar, salt, and cinnamon.

Add butter and using your fingers, quickly incorporate the butter into the dry ingredients.

The butter pieces will be the size of rolled oats or small pebbles.

ASSEMBLY
Roll out pie dough into a 10-inch circle, or cut a few smaller circles out for single serving pies and place onto the prepared baking sheet.

Pour prepared apples into center of dough circle(s), leaving a 1.5 inch border around the edges.

Top with quartered Rolos and topping mixture, then bring the edges of the dough up and over the apples, creating a pleated edge.

Don't worry if it doesn't look perfect. A rustic appearance is a good thing!

Brush the crust with egg wash (1 egg and a teaspoon of water whisked together).

If desired, sprinkle the crust with some granulated sugar.

Bake for 30-35 minutes or until pie edges are golden brown. (If you're making smaller servings, cooking time will be reduced to 15-20 minutes.)

Remove and let cool completely.

Sprinkle the topping over the filling.