

MAKE IT!

Apple Galette

SERVES 8-10

For the Crust

- 8 ounces salted butter, cold and cut into ¼-inch pieces
- 2¾ cups flour
- ¼ cup ice cold water

For the Filling

- ¼ cup sugar
- 3 tablespoons water
- 5 large baking apples, like Braeburn, Jonagold, or Honeycrisp
- 1 jar **American Spoon® Apple Butter**
- 1 egg, lightly beaten
- Coarse sugar, for sprinkling

In a large bowl, toss the cubed butter and flour together to coat. Knead each flour-covered cube between a finger and thumb, forming flakey bits. Continue until all the butter is pressed and the mixture starts to come together in a shaggy mass. Make a well in the mixture and add just enough cold water to bring the dough together. Wrap and refrigerate for 30 minutes.

While the dough chills, place the sugar and water in a small sauce pot and heat just enough to dissolve the sugar. Set aside and let cool slightly.

Preheat oven to 350 degrees. Peel and core the apples, then slice in half vertically. Lay each apple half cut side down and slice in pieces about ¼-inch thick.

Lightly flour your work surface and roll out the dough into a 13-inch circle, about ⅛-inch thick. Transfer the dough to a parchment-lined baking sheet. Spoon the Apple Butter over the dough, leaving a 2-3-inch border around the edge uncovered. Shingle the apple slices over the Apple Butter then brush the fruit with the sugar syrup. Fold the remaining dough in to form a crust and enclose the fruit. Brush the dough with the egg wash, then sprinkle with coarse sugar.

Bake until the crust is golden brown and the filling is bubbling, about 50-60 minutes.



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