



Apple Galettes

These free-form tarts with a flaky crust are delicious.

Yield: eight 5" galettes

Ingredients

FOR THE FILLING

- 3 pounds Fuji Apples (about 6 large) if using Artisan Flour Blend dough recipe OR 4 lbs Fuji Apples (about 8 large) if using Bread Mix dough recipe
- ½ cup brown sugar
- 2 teaspoons cinnamon
- ½ teaspoon salt

FOR THE DOUGH - using Artisan Flour Blend

- 1 cup butter- cubed and chilled (For dairy-free version, we prefer Earth Balance as a substitute)
- 2½ cups [Pamela's All-Purpose Flour Artisan Flour](#)
- ½ teaspoon salt
- 1 teaspoon sugar
- ⅓ cup + 2 tablespoons ice water

OR

FOR THE DOUGH - using Bread Mix

- 1 cup butter- cubed and chilled (For dairy-free version, we prefer Earth Balance as a substitute)
- 3½ cups [Pamela's Bread Mix](#)
- 1 cup ice water
- Egg Wash (optional, but adds shine and aids in browning - for egg-free wash, you can brush with milk or non-dairy milk)
- 1 egg yolk mixed with 1 teaspoon water

Directions

TO MAKE THE FILLING:

Peel and core apples, slice 1/4" thick, cutting slices in half. Par-cook apples by placing cut apples, brown sugar, and cinnamon in a large pan, stirring occasionally. Cook until outside of apple has softened and inside is still crisp, 10 to 15 minutes. You will get a small amount of liquid while cooking, use a slotted spoon to transfer apples to a bowl to cool, reduce the liquid from the apples down to 2 TBSP, and mix back into the apples to combine. This can be done days ahead or even frozen for later use (thaw before using).

TO MAKE THE DOUGH:

Make Pie Dough using All-Purpose Artisan Flour (see recipe [here](#)) or Bread Mix (see recipe [here](#)). Divide dough in half, using plastic wrap, and form two equal logs. Wrap tightly in plastic wrap to keep from drying out. Let dough rest on the counter in a cool place at least 2 hours or overnight. The dough works best for this if it is not refrigerated (cold dough will crack a lot more).

TO MAKE THE GALETTES:

After dough has rested, unwrap one log and cut into equal pieces (4 pieces if using Artisan Flour recipe, 5 pieces if using Bread Mix recipe).



Take 1 piece at a time, place between 2 pieces of plastic wrap, press down on dough to flatten a bit before rolling.



Roll to a 7" circle.

Remove top plastic wrap, pile a generous 1/2 cup cooled apples in the center of the dough.

Use the plastic wrap to fold dough, one section at a time, up over the apples, peel the plastic off that part of the dough and repeat this process going around the apples to make six flaps altogether. The flaps will go up only part way and not cover the top of the apples.







Transfer to a parchment lined sheet pan. Repeat with the other pieces of the log until all galettes are complete. Wrap pan well with plastic wrap to seal and place in refrigerator for at least one hour to set up. Repeat with the other log to make galettes, and wrap and refrigerate. They can be refrigerated like this for 2 days as long as they are well wrapped and protected from crushing. They can also be frozen; make sure to individually wrap each well chilled galette and then place in a container before freezing.

Pre-heat oven to 425°.

Once galettes are well chilled, unwrap the galettes and carefully brush dough with an egg yolk wash (sprinkle with sugar if desired). Bake in the top third of oven 15 minutes then turn down to 375° and bake an additional 10 to 15 minutes until starting to get golden with a few brownish edges. Cool at least 5 to 15 minutes before serving.

To cook frozen galettes, do not totally thaw. Turn on oven to pre-heat. Unwrap and place pies on a parchment covered sheet pan. Brush with egg wash & sprinkle with sugar if desired. As soon as oven is pre-heated, put galettes in oven to cook as recommended above. They will cook in about the same amount of time, maybe 5 minutes longer, but they will be great!

Delicious topped with ice cream, crème fresh or yogurt.

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