Der Küchen Laden
"for the little chef in all of us"

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Apple Galettes
Makes two (about 10-inch) square galettes

Can fresh apples be celebrated too much? We think not! This rustic, yet elegant, offering showcases the season's best apples in an eye-catching and delicious way. Juicy apples are baked on top of a casual crust with just the right touch of sweetness, hint of cinnamon, and a pop of lemon. Top each serving with a scoop of vanilla ice cream for an easy, irresistible dessert.

Crust Ingredients:
2-1/2 cups all-purpose flour
1 tablespoon sugar
1-1/2 teaspoons Kosher salt
1 cup unsalted butter (2 sticks), grated and well chilled
4-6 tablespoons ice water

Crust Topping:
1 egg, whisked for egg wash
1 tablespoon coarse sugar

For Serving:
Vanilla Ice cream
Sprinkle of cinnamon

Filling Ingredients:
4 Gala apples, cored and cut into thin 1/8" slices using a mandoline
2 tablespoons brown sugar
2 teaspoons fine lemon zest
1 teaspoon lemon juice
1/2 teaspoon cinnamon
1/4 teaspoon grated nutmeg
1/4 teaspoon Kosher salt
1/3 cup apricot jam
2 tablespoons unsalted butter, chilled and cut into small pieces

Directions:
1. Mix the flour, sugar, and salt together in a large bowl with a whisk until evenly distributed.
2. Fill a small bowl with ice cubes and water. Place the grated butter in the flour mixture. Using a pastry blender, cut the butter and flour mixture together until a coarse texture is reached with some pea-sized pieces of butter remaining.
3. Add 2 tablespoons of the ice water by sprinkling on top of the flour/butter mixture. With a fork, gently toss the mixture. Continue adding ice water, one tablespoon at a time, tossing after each addition until a rough ball of dough forms. (Avoid adding too much water.)
4. Flatten the dough ball into a disk about a one-inch thick, and wrap in plastic wrap. Chill the wrapped dough disk for an hour or overnight.
5. On a pastry slab or a cutting board, divide the dough into two even balls. Place the first half of the dough directly on a sheet of parchment paper and roll into a rough square, about 1/8-inch-thick. Create a rimmed edge by folding 1" of the dough onto itself around the perimeter. Chill for 15 minutes. While the first half is chilling, prepare the second half of dough into a square, as well.
6. Preheat the oven to 425°F.
7. Meanwhile, prepare the filling. In a large bowl, mix the apple slices with the brown sugar, lemon zest, lemon juice, cinnamon, nutmeg, and salt. Toss until evenly coated.
8. Assemble the galettes. Spread the apricot preserves evenly over the prepared crusts. Group apple slices together, and then carefully arrange the slices so that they overlap slightly.
9. Distribute the small butter pieces evenly on top of the apples. Use a pastry brush to lightly brush the crust rim with the lightly beaten egg. Sprinkle the coarse sugar on top of the crust.
10. Bake for about 30 minutes, or until the crust lightly browns. Allow to cool slightly. Serve with a generous scoop of vanilla ice cream!