

Apple Galette

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Why the Recipe is Special

We always have plenty of apples! And I often think apple pies can be a bit dry (and many folks fear it is too time consuming of a recipe). I found this recipe years ago in a lovely cookbook, *A is For Apple*, and I have been sharing it with friends ever since. If you can, try using a classic New England baking apple like the Northern Spy, Baldwin or Rhode Island Greening.

Ingredients

½ c. walnuts (or pecans)

2 T. sugar

½ t. ground cinnamon

Pastry

1½ c. unbleached all-purpose flour
(spooned into measuring cups and leveled)

¼ t. salt

8 T. butter, cut into 6 pieces

1/3 c. cold water

Filling

2-3 apples, peeled, quartered, and cut into thin slices (1/4 inch or smaller)

1 T. chilled butter, cut into small pieces

1-2 t. maple syrup (optional)

Directions

Chop the walnuts, sugar and cinnamon until almost powdery. Remove and set aside.

Sift flour and salt together into small mixing bowl. Cut the fat into the flour with a pastry blender or fingers until the fat pieces are the size of small peas. Alternatively, put the flour, butter and salt into a food processor. Slowly add the water as you pulse (no more than 4-6 times).

Sprinkle the water, 1-2 tablespoons at a time, over the fat-flour mixture; use a fork to lightly toss the moistened fat-flour mixture to the side of the bowl so all dry ingredients can come in contact with the water as it is added.

When all the water is added, gather the dough into a ball and press together gently. Use only enough water to form a stiff dough. Avoid wet, sticky dough.

Remove the dough from the work bowl and gently press it into a 6-inch disk. The pastry may be used right away but is better to refrigerate for at least 15-30 minutes.

Roll the dough on a lightly floured surface until it becomes 14-16" in diameter. Don't be concerned about rough edges. Fold the dough in quarters and transfer to a baking sheet.

Adjust an oven rack to the center position and preheat the oven to 400 degrees.

Sprinkle the nut mixture on top of the pastry. Next, arrange the apple slices, slightly overlapping, in concentric circles to cover the nut mixture. Pour the maple syrup around the apples.

Dot the top of the apple-nut mixture with the butter. Bring up the overhanging pastry and press it firmly onto the outer circle of apples.