

Apple Galette

Measure	Ingredients
	Cream cheese filling:
8 oz	Cream cheese, soft
1/4 cup	Sugar
1	Egg
1 tsp	Vanilla
	Streusel topping:
1 1/4 cups	Flour
2/3 cup	Oats
2 T	Sugar
6 T	Brown sugar
pinch	Salt
6 oz	Butter, cold
	Pastry dough:
8 oz	Butter, cubed & cold
2 1/2 cups	Flour
1 T	Sugar
1 tsp	Salt
1/2 cup	Water, ice cold
	Apples:
3 lbs.	Apples, assorted varieties Peel, core, and wedge
4 T	Butter
1 cup	Caramel, butterscotch or buttered rum sauce
	Cinnamon and spice

Method

1. Make cream cheese filling:
2. In a mixer using the paddle attachment beat cream cheese until smooth.
3. Slowly pour in sugar and continue to beat until smooth. Scrape down sides of bowl several times.
4. On low speed slowly add egg and vanilla. Beat until smooth.
5. Chill until ready to use.
6. Make the streusel:
7. In a mixer using the paddle attachment combine all the dry ingredients.
8. Blend in the butter until the topping comes together and forms clumps.
9. Topping can be made ahead and stored the refrigerator or freezer.
10. Make the pastry dough:
11. In a food processor mix dry ingredients.
12. Add butter & pulse until mixture resembles coarse meal with some pea size clumps.
13. Add water and pulse just until dough holds together (about 10 times). Gather dough into two discs, wrap and chill.
14. In a large skillet melt the butter and add the apples.
15. Sauté the apples over medium heat. As they cook down, they will release juice. Allow to simmer and reduce the liquid.
16. Once they are tender stir in 1/4 cup caramel sauce. Increase heat so apples will begin to brown and caramelize.
17. Remove from heat, stir in cinnamon and spice to taste, and allow to cool.
18. Roll chilled dough into circles, trim edges, and place on parchment lined sheet pans.
19. Leaving a 1-inch border spread cream cheese filling onto dough. Top with sautéed apples.
20. Fold edges up and pinch. Top with streusel.
21. Egg wash the outer crust and sprinkle with sugar.
22. Bake at 425°. Check after 20 minutes and rotate. Bake another 20 minutes until golden brown and filling is set.
23. Galette will keep several days in the frig.
24. Warm slices in the oven and drizzle with additional sauce.

Notes

Because apples cook differently, we like to use a variety. Choose a tart and sweet combination, and include some that will stay firm during cooking.

Roll the dough to 11" circles and trim the edges so they are even. Transfer to the sheet pan before adding the filling. This makes two 10" galettes.

This is a great recipe to stage. All the steps can be made ahead. Once baked the galette will keep chilled for several days. We place cut slices in a pie pan and warm in a low oven until hot. Drizzle with warm sauce and serve with vanilla ice cream.