Apple Galette

1 recipe pie crust
2 Granny Smith (or other cooking) apples
½ cup brown sugar
Pinch of cinnamon and/or nutmeg

Directions:
- Take pie crust and divide it into quarters. Roll out each quarter into a circle about 6 inches across.
- Cut apples in half, core and slice each half into thin slices. (Peeling is optional—leaving the fruit unpeeled adds to the rustic attraction)
- Toss the apple slices with the sugar and nutmeg or cinnamon.
- Place about ⅔ of the apple mixture in the center of each piece of dough.
- Crimp the edges up around the edge of the fruit, giving you about a one inch border and leaving the remaining fruit exposed.
- Bake in a 350F oven until the pastry is golden brown and crispy.
- Remove and cool.
Makes 4 servings. (Can also make 1 large galette instead of 4 small ones.)

To learn more about:
- Colorado-grown produce
- Safe food handling—from farm to table
- High altitude food preparation & preservation

visit us at:
www.farmtotable.colostate.edu

Rome Beauty

Tuesday’s apple is full of grace.

Rome Beauty is a popular American apple which retains its shape when cooked, and is an excellent choice for baked apples.