



# 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 ¼ 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.)

Nutrition Facts	
Serving Size 1.00 serving(s) (154g)	
Amount Per Serving	
Calories	353
Calories from Fat	142
% Daily Value	
Total Fat	15.7g
Saturated Fat	3.9g
Trans Fat	0.0g
Cholesterol	0.0mg
Sodium	249.9mg
Total Carbohydrate	51.7g
Dietary Fiber	3.0g
Sugars	27.0g
Protein	3.1g
Vitamin A	1%
Vitamin C	7%
Calcium	3%
Iron	9%

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