

VANILLA APPLE GALETTE

Ingredients

- Pie Crust
- 1/3 cup sugar (plus extra for the top)
- 1/2 tsp kosher salt
- 2 lbs Gala Apples (or any apples you have) cored and thinly sliced into half moons about 1/8" thick.
- 1/2 tsp vanilla extract
- 1 tbsp Apple Cider Vinegar
- 1/2 cup butter

Step By Step

- Prepare pie dough by rolling it into a large oval (don't worry about cracked edges) about 1/8" thick. Use your rolling pin to gently roll the dough up around the pin and place onto a parchment lined, rimmed, baking sheet. Place into fridge to chill while preparing filling.
- Preheat oven to 400 degrees Fahrenheit.
- Mix together salt and 1/3 cup sugar in a large mixing bowl.
- Add apples and toss to coat in mixture.
- Pour in vanilla and apple cider vinegar. Gently toss to combine.
- Arrange apples on crust leaving about a 2-3" margin of crust around the filling.
- Gently fold the crust over the filling, pleating where needed and pinching the dough together to fill any gaps.
- Pour any leftover liquid in the bowl over the apples.
- Brush the crust with softened butter and sprinkle with sugar. Sprinkle apples with a bit of sugar as well.
- Place in oven and reduce temperature to 375 degrees Fahrenheit.
- Bake for 45 minutes, rotating halfway through the baking time.
- Let cool before eating.

