



WENTE

VINEYARDS

APPLE GALETTE

BY Alex at [Bright-Eyed Baker](#) | PREP TIME: 25 minutes | CHILL TIME: 1 hour
BAKE TIME: 30-40 minutes | SERVES: 8

Dough

1 ¾ cups	all-purpose flour
1 Tbsp	granulated sugar
½ tsp	salt
¼ tsp	ground cinnamon
5 oz	unsalted butter, cold
¼ tsp	vanilla extract
3 ½-4 oz	ice water

In a medium bowl, whisk together flour, sugar, salt, and cinnamon. Using the large-hole side of a box grater, grate in butter. Gently toss flour mixture with hands until no large butter clumps remain. Sprinkle in vanilla extract and 3 ½ oz ice water. Fold in partially with spatula; finish bringing dough together with hands. Add remaining water, if needed. Dough should be slightly tacky, not sticky or dry. Shape dough into disc, wrap in plastic, and refrigerate for one hour.

Spice Mix

3 Tbsp	brown sugar
1 ½ tsp	corn starch
1 tsp	cinnamon
Dash	ground nutmeg
Dash	ground allspice

In a small bowl, whisk together all ingredients.

Galette

¾ lb	Granny Smith apples, peeled, cored, and thinly sliced
2 Tbsp	unsalted butter, melted
Sprinkle	raw sugar

On floured parchment paper, roll chilled dough out to a 12" circle, dusting with flour to prevent sticking. Leaving a 1 ½" border around outer edge, arrange apple slices concentrically over dough, working from outside to center. Slices should partially overlap. Sprinkle evenly with spice mix. Using parchment, carefully lift edges of galette and fold over edge of fruit, forming crust. Slide galette with parchment onto baking sheet and freeze for 10 minutes.

Preheat oven to 400°F. Just before baking, brush crust with melted butter. Pour remaining butter over filling. Sprinkle liberally with sugar. Bake 30-40 minutes, until crust is golden. Serve warm. Delicious with whipped cream or ice cream.

WINE PAIRING | Enjoy with [Wente Vineyards Niki's Pinot Noir Rosé](#)