

# Apple and Cranberry Galette

*"This is a beautiful open-faced pastry that can be prepared a day in advance. Filled with already-simmered fruit, the galette bakes quickly and evenly".*

Serves 10-12

## **PASTRY:**

- 1 3/4 cups all-purpose flour
- 6 tablespoons cornmeal
- 2 teaspoons sucanat or sugar
- 3/4 teaspoon salt
- 3/4 cup cold unsalted butter, cut into chunks
- 6 tablespoons sour cream
- 1/2 cup ice water

## **FILLING:**

- 8 large Granny Smith apples, about 4 lbs total weight
- 1/2 cup sucanat or sugar
- 3 tablespoons honey
- 3 tablespoons fresh orange or lemon juice
- 1/2 teaspoon ground cinnamon
- 1 1/2 cups fresh cranberries
- 2 tablespoons unsalted butter, cut into thin slices
- sucanat or sugar for dusting (optional)

## **DIRECTIONS:**

To make the pastry, combine the flour, cornmeal, sugar, and salt in a food processor. Scatter the chunks of butter over the top and pulse for a few seconds until the butter pieces are the size of small peas. In a small bowl, whisk together the sour cream and ice

water. Drizzle the mixture over the dough and pulse for a few seconds until the dough is smooth and clings together. Pat the dough into a ball, wrap in plastic wrap, and refrigerate for 20 minutes.

Meanwhile, to make the fruit filling, peel, core, and slice the apples. In a large frying pan over medium heat, combine the sugar, 1/2 cup water, honey, orange juice, and cinnamon and heat, stirring, until the sugar dissolves. Stir in the apple slices and simmer until opaque, 5 to 7 minutes. Using a slotted spoon, transfer the apple slices to a bowl and let cool slightly. Add the cranberries to the juices in the frying pan and simmer until they start to pop, about 2 minutes. Transfer the cranberries to the bowl of apples. Boil the juices over medium-high heat until reduced slightly and spoon over the fruit.

Position 2 racks in the middle of the oven and preheat to 400 degrees. Have ready 2 ungreased baking sheets or pizza pans.

Divide the ball of chilled pastry dough in half. On a lightly floured work surface, roll out each half into a round about 12 inches in diameter. Fold each pastry round in half, transfer to the baking sheets, and unfold. Divide the fruit filling equally between the pastry rounds and spread it in an even layer, leaving a 1 1/2 inch border uncovered. Fold the border over the fruit, pleating the edges to form a broad rim. Lay thin slices of butter over the exposed fruit.

Bake the galettes, switching the pans between the racks and rotating them 180 degrees at the midway point, until the pastry is golden brown and the apples are tender, 35-40 minutes. Let cool completely on the pans on wire racks. Cover and store at room temperature until serving. Sprinkle with sugar, if desired.

**Found on Greenbean Delivery Website**