

APPLE GALETTE

6 servings

prep time: 15 minutes

total time: 35 minutes



INGREDIENTS

- 1 pre-made pie dough or homemade pastry dough
- 3 medium apples, thinly sliced
- 2 tablespoons granulated coconut sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 egg, beaten
- 1 tablespoon coarse coconut sugar (optional)

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Roll out the pie dough into a 12-inch circle on parchment paper and transfer to a baking sheet.
3. In a bowl, toss the apples with granulated coconut sugar, flour, cinnamon, and nutmeg.
4. Arrange the apples in the center of the dough, leaving a 2-inch border.
5. Fold the edges of the dough over the apples, pleating as you go.
6. Brush the dough with the beaten egg and sprinkle with coarse sugar if desired.
7. Bake for 35-40 minutes, or until the crust is golden and the apples are tender.
8. Cool slightly before serving. Enjoy!