

SALTED CARAMEL APPLE GALETTE

By: Simply Creative Chef Rob Scott

Ingredients:

1 and 1/2 cups all-purpose flour, plus more for work surface
1/4 cup granulated sugar
1/4 teaspoon salt
1/2 cup cold unsalted butter, cubed
1/4 cup ice cold water

Filling & Topping

2 – 3 large apples, peeled and sliced into 1/4 inch slices (about 4–5 cups slices)
1/4 cup packed light or dark brown sugar
1 and 1/2 Tablespoons all-purpose flour
2 teaspoons fresh lemon juice (to prevent apple browning)
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
salted caramel sauce (recipe below)
egg wash: 1 large egg beaten with 1 Tablespoon milk
optional: 1/3 cup chopped walnuts

Instructions:

- **Make the crust:** Whisk the flour, sugar, and salt together in a medium bowl. Using a pastry cutter or a couple forks, cut in the butter until the mixture resembles coarse, pea-sized crumbs. Add the water and stir until the flour is moistened. Add 1 more Tablespoon of water if the dough seems dry.
- Gently knead the dough a few times on a lightly floured work surface until it all comes together. Shape the dough into a ball and flatten it into a thick disk. Wrap it in plastic wrap and refrigerate it for at least 1 hour and up to 3 days (or freeze up to 3 months).
- **As the dough chills, prepare the filling:** Mix the apples, brown sugar, flour, lemon juice, cinnamon, and nutmeg together in a large bowl. Cover tightly and let sit until the dough is ready. I usually cover it and keep in the refrigerator during this time.
- Preheat oven to 375°F. Line a large baking sheet with parchment paper or a silicone baking mat. Set aside.
- On a lightly floured work surface, roll the dough into a 12-inch circle (or any shape, really!). Trim the rim of the circle to make a clean cut if desired. Transfer dough to the prepared baking sheet.
- Arrange the apples (not the juices) into the center of the dough, leaving a 2-3 inch border all around. Gently fold the edges of the dough over the apples, overlapping the dough as necessary. Press gently to seal the edges.
- Drizzle 3 Tablespoons of salted caramel over the filling (not the crust). Brush the crust edges with egg wash and sprinkle the whole thing with walnuts, if using.
- Bake until the filling is bubbly and the crust is golden brown, about 35-38 minutes.
- Allow to cool on the baking sheet for 10 minutes before slicing and serving.
- Serve with extra salted caramel sauce drizzled on top.

Note:

Both the dough and filling can be made ahead of time and chilled in the refrigerator for up to 3 days. The dough can be frozen for up to 3 months after prepared in step 1. Allow to thaw overnight in the refrigerator before rolling out and filling.

Salted Caramel Sauce:**Ingredients**

1 cup granulated sugar

Tablespoons salted butter, room temperature cut up into 6 pieces

1/2 cup heavy cream

1 teaspoon salt

Instructions

- Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.
- Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.
- Stir the butter into the caramel until it is completely melted, about 2 minutes. If you notice the butter separating or if the sugar clumped up, remove from heat and vigorously whisk to combine it again. (If you're nervous for splatter, wear kitchen gloves. Keep whisking until it comes back together, even if it takes 3-4 minutes. It will eventually- just keep whisking. Return to heat when it's combined again.)
- Very slowly drizzle in 1/2 cup of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble when added. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.
- Remove from heat and stir in 1 teaspoon of salt. Allow to slightly cool down before using. Caramel thickens as it cools.
- Cover tightly and store for up to 1 month in the refrigerator. Caramel solidifies in the refrigerator. Reheat in the microwave or on the stove to desired consistency.