

Apple Cinnamon Galette

11 ingredients · 1 hour · 8 servings



Directions

1. In a large bowl whisk the flour, 1/4 of the coconut sugar and salt. Add the cubed butter and use two forks (or a pastry cutter) to cut the butter into the flour until pea-sized crumbs form.
2. Add the water and stir until the flour is moistened and starts to hold together. Add more water, one teaspoon at a time, if the dough seems too dry.
3. Lightly flour a work surface area and transfer the dough to it. Use your hands to work the dough into a ball and then flatten it into a thick circle and wrap in plastic wrap. Transfer to the fridge while you make the filling.
4. In a large bowl, stir together the sliced apples with the remaining sugar, arrowroot, lemon juice, cinnamon, and nutmeg.
5. Preheat the oven to 400°F (205°C).
6. Unwrap the dough and place in the center of a piece of parchment paper. Use a rolling pin and roll into a large circle, about 12 inches (30 cm) in diameter. Place the parchment paper and dough on a baking sheet.
7. Add the apples to the center of the dough and fold the edges towards the center, fixing any cracks as needed. Brush the sides and edges with the egg.
8. Place the galette in the oven and bake for about 33 to 36 minutes, until bubbling and the crust is golden brown. Let cool on the baking sheet for 10 minutes before slicing. Serve and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to four days.

Serving Size

One serving is one slice.

Ingredients

- 1 1/2 cups All Purpose Gluten-Free Flour (plus more for dusting)
- 1/4 cup Coconut Sugar (divided)
- 1/4 tsp Sea Salt
- 1/2 cup Butter (cubed, very cold)
- 1/4 cup Water (ice cold)
- 3 Apple (cored, thinly sliced)
- 2 tsps Arrowroot Powder
- 2 tsps Lemon Juice
- 1 tsp Cinnamon
- 1/4 tsp Nutmeg
- 1 Egg (whisked)