



Grain-Free Apple Galette

Gluten-Free, Grain-Free, Nut-Free

Ingredients

For Crust:

- 1 cup [Otto's Naturals - Cassava Flour](#)
- 2 Tablespoons granulated sugar
- ½ teaspoon salt
- 1 ½ sticks cold unsalted butter, cut into ½ inch pieces
- ¼ cup ice water

For Filling:

- 1 ¾ lbs apples (3 large/4 medium)
- ⅓ cup granulated sugar
- 2 tablespoons unsalted butter, melted
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- ⅛ teaspoon salt

Instructions

1. **Make Crust:** Line a baking sheet with parchment paper. In a food processor, briefly pulse cassava flour, sugar, and salt. Add cold butter and process until butter is the size of peas, about 5 seconds. Add ice water, one Tablespoon at a time, until just moistened and crumbly. Transfer dough to a lightly floured work surface and shape into a disk. Use a rolling pin to roll the dough into a circle 8-10 inches in diameter. Transfer dough to a parchment lined baking sheet and refrigerate while you prepare the filling.
2. **Make Filling:** Peel, core, and cut apples into ⅛-inch thick slices (about 4 cups). Place into a large bowl.* Add sugar, melted butter, cinnamon, vanilla, and salt to a bowl with apples. Toss to combine.
3. Remove dough from fridge and slide parchment paper on to countertop. Roll the dough directly on parchment paper until the circle is 14 inches in diameter and about an ⅛-inch thick.** The edges don't have to be perfect. Place parchment paper with dough back on to the baking sheet. The dough should curve up the lip of the pan.

4. **Assemble Galette:** Sprinkle 1 Tablespoon of cassava flour over top of dough. Arrange the apple slices on top in overlapping concentric circles within 3 inches of the edge. Don't worry about making it look perfect! Fold the edges of the dough over the apples in a free-form fashion, working your way around and creating pleats as you go. Patch up any tears by pinching a bit of dough from the edge.
5. Using a pastry brush, brush the dough evenly with an egg wash. Sprinkle 1 Tablespoon of sugar over the dough, and 1 Tablespoon over the apples. Chill galette in the fridge for 15-20 minutes.
6. Preheat the oven to 350°F and set the oven rack in middle position. Bake for 55-65 minutes, until the apples are tender and the crust is golden and cooked through. Transfer the pan to a rack and let it cool. Slice and serve warm or at room temperature.

The tart is best served on the day it is made, but leftovers will keep, loosely covered on the countertop, for a few days.

Make Ahead: The dough can be made up to 3 days in advance and refrigerated. Allow it to sit at room temperature for about 15 minutes or until pliable before rolling.

Freezer-Friendly Instructions: The assembled tart may be frozen for up to 3 months. To freeze, place the baking sheet in the freezer until the tart is frozen, then wrap tightly. (Wait until right before baking the tart to brush the beaten egg and sprinkle the sugar onto the crust.) Bake directly from the freezer. (It may take a few extra minutes to bake from frozen.)

***NOTE:** Place apples in a bowl of cold water with a squeeze of lemon juice to prevent browning. Once all apples are cut, drain thoroughly and resume with step 2.

****BAKER'S TIP:** If the dough starts to crack while rolling, use ice water to patch them up.