



Apple Cinnamon Ginger Galette

Camine Pappas / Serves 12 / January 2019

INGREDIENTS:

3 Fuji apples cut into slices
1/3 C golden raisins
2 t fresh grated ginger
2 t fresh squeezed lemon juice
1 t vanilla extract
1 t cinnamon
1/4 C granulated sugar
2 T packed brown sugar
3 T water
Box of Betty Crocker Pie crust dough
2 t raw sugar
1 egg beaten
Pinch of kosher salt



METHOD:

In a medium sized saucepan (avoid using a non-stick pan), add the white and brown sugars, ginger, cinnamon, the apple slices, the lemon juice, the vanilla, and the pinch of salt. Let boil gently for about 5-6 minutes until liquid begins to thicken and become syrupy. Watch pot carefully and stir often. Remove and let cool in a bowl. In the meantime, assemble the dough (or make your own) and roll it out to about a 12 inch circle. Don't make the dough too thick or you will have a soggy bottom. Ragged ends are fine. Place the disc of dough on a parchment lined baking sheet. They make it look prettier! When the apples are cool enough ladle them into the center of the dough, piling up into a cone. Don't need to use all the syrup but use as much as you think is wise so it doesn't become a watery mess. Gently roll up the sides around the fruit leaving an opening at the top. Make sure you don't have any tears around the perimeter. Brush with beaten egg and dust with the raw sugar. Place in fridge for about 20 minutes as the oven preheats to 425 degrees F. Then bake for about 20 minutes or until the crust is nice and golden brown. Let cool slightly and serve with cream or ice cream!

©Recipe and Photo Copyright Camine Pappas, 2019. All rights reserved.