

# Apple Cranberry Galette



## Ingredients:

### Dough:

1 ½ cups all-purpose flour  
10 Tbsp cold butter- cut into small cubes  
1 egg yolk  
1 Tbsp white sugar  
1 Tbsp brown sugar  
Zest from 1 orange  
Ice water (as needed)

### Filling:

2 apples, sliced thin (we used  
CrimsonCrisp!)  
½ cup fresh cranberries  
¼ cup brown sugar  
3 Tbsp melted butter  
Juice of 1 orange  
1 tsp cornstarch

## Directions:

### Dough:

In a food processor, combine flour, butter, egg yolk, sugar, and orange zest.

Pulse until mixture is crumbly. Add iced water as needed to form dough.

Roll the dough into a ball and refrigerate for at least 1 hour and up to overnight.

### Filling:

Mix all filling ingredients in a bowl. Set aside.

Take refrigerated dough and roll it out.

*\*Tip: Roll out on a piece of parchment paper. It will make transferring to the oven much easier.*

Add filling mixture to the center and spread around, leaving a 1-inch border of dough.

Carefully, fold over/pinch the dough to form an edge. The dough will overlap some filling at this point, but the pastry is meant to have an open top.

Brush the 'crust' with the brown sugar mixture and pour the remaining liquid over the apples before baking.

Place in the oven at 350°F for 50–60 minutes, or until the edges are lightly browned.

Sprinkle with powdered sugar, brown sugar, or a drizzle of honey.

Serve warm with whipped cream.