



Chocolove
X O X O X

Caramel Apple Galette

Adventurous



2 hours



4 servings

GALETTE DOUGH INGREDIENTS

- 1 ¼ cups all-purpose flour
- 1 tablespoon granulated sugar
- ½ teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, cold and cubed
- 4–5 tablespoons ice water

Make the Galette Dough:

- In a large bowl, whisk together flour, sugar, and salt.
- Add the cold butter and use a pastry cutter or your fingers to blend until the mixture resembles coarse crumbs.
- Gradually add ice water, one tablespoon at a time, mixing until the dough just comes together. Form into a disk, wrap in plastic, and refrigerate for at least 30 minutes.

Roll Out the Dough:

- On a lightly floured surface, roll out the chilled dough into a 12-inch circle, about 1/8 inch thick. Transfer to a parchment-lined baking sheet.

Preheat the Oven

- Set your oven to a low broil or 450°F (232°C).

Prepare the Apple Filling

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APPLE FILLING INGREDIENTS

- 3–4 medium apples, peeled, cored, & thinly sliced
- 2 tablespoons unsalted butter
- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice
- 1/2 teaspoon vanilla extract
- 1/2 cup Chocolove Salted Caramel in Dark Chocolate, broken into pieces

For Assembly:

- Coarse sugar for sprinkling (optional)
- 1 egg (for egg wash)
- 1 tablespoon milk (for egg wash)



Prepare the Apple Filling:

- In a large skillet over medium heat, melt the butter. Add the sliced apples, brown sugar, cinnamon, lemon juice, and vanilla extract.
- Cook, stirring occasionally, until the apples are tender and caramelized, about 10 minutes. Remove from heat and let cool slightly.

Assemble the Galette:

- Place the apple filling in the center of the rolled-out dough, leaving a 2-inch border around the edges. Sprinkle the squares Chocolove Salted Caramel in Dark Chocolate over the apples.
- Gently fold the edges of the dough over the filling, pleating as you go to create a rustic edge.

Egg Wash and Bake:

- In a small bowl, whisk together the egg and milk. Brush the edges of the galette with the egg wash and sprinkle with coarse sugar, if desired.
- Bake for 30–35 minutes, or until the crust is golden brown and the apples are bubbling.

Serve:

- Let the galette cool for a few minutes before slicing. Serve warm, drizzled with additional melted Chocolove Salted Caramel in Dark Chocolate if desired.