



Recipes from the Kingfield Farmers Market

Susan Spongberg's Apple Galette
Apple Bake-Off 9/13/2009

Crust:

1 $\frac{3}{4}$ cups All-purpose flour
 $\frac{1}{4}$ tsp salt
 $\frac{3}{4}$ cups chilled unsalted butter cut
into $\frac{1}{2}$ " pieces
About 2 Tbsp ice water

Filling:

1- $\frac{1}{2}$ lbs apples, peeled, cored, and
sliced into $\frac{1}{8}$ thick slices
4 Tbsp sugar
1 tsp minced lemon zest
 $\frac{1}{4}$ cup fig preserves
Whole milk

Sift flour and salt together. Using your fingers or a food processor, pinch or cut the butter pieces into the flour. When the mixture resembles a coarse meal, add a scant 2 tablespoons of the ice water and mix until a dough begins to form. If the dough is dry, add additional ice water one teaspoon at a time until desired consistency is achieved. Form the dough into a disk, wrap tightly, and chill for at least 1 hour or until ready to roll out.

Preheat oven to 450°F. Roll out dough to 14" diameter and 1/8" thick. Place on a rimless baking sheet. Chill again for about 15 minutes.

Toss the apples, 2 tablespoons of the sugar, and lemon zest together in a bowl.

Spread the preserves over the dough leaving a 1-1/2" border around the edges. Arrange the apple slices on top of the preserves. The border should remain empty.

Gently fold the border in toward the center so it covers the outer 1” or so of the apple filling. Brush the dough with milk and sprinkle the galette with the remaining sugar.

Bake in the oven for 20 minutes then reduce the heat to 375°F. Continue baking until the crust is golden or about 30 minutes. Let cool to room temperature before serving.