



Apple-cranberry galette with KOF Sweet Spice Blend

SERVINGS
4

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Ingredients

For the Dough

1 1/4 cups flour
1 tablespoon brown sugar
1/4 teaspoon salt
1/2 cup butter, cold, cubed
3 tablespoon cold water
flour, for dusting

For the Filling

2 cups apples, (Fuji, Granny Smith) medium, sliced thinly
1 1/2 teaspoons lemon juice
3/4 tsp KOF Sweet Spice Blend
2 Tablespoons sugar
4 Tablespoons butter
1/2 cup dried cranberry
To serve crème fraîche

Recipe Tags

parchment paper spatula
cutting board rolling pin
mixing bowls measuring cups
and spoons parchment lined
sheet tray large saute pan
paring or chef's knife

Cooking Instructions

For the Dough:

1. In a small bowl, mix together the flour, sugar and salt. Using just the finger tips (not the palms), squeeze the chilled butter into the flour until it looks like coarse sand with pea size bits as well.
2. Sprinkle the water evenly over the mixture and toss gently a few times, until it forms a ball that holds together.
3. Flatten slightly into thick disk shape, wrap in plastic wrap, and chill for several hours before using or in the freezer for 20-30 minutes.

For the Tart:

1. Preheat the oven at 375°F.
2. Sprinkle the apples with the lemon juice, sugar, and KOF Sweet Spice Blend.
3. Melt the butter in a large sauté pan and cook the fruit on medium heat for about 10-15 minutes stirring often, until the apples are just golden brown. Turn off the heat and mix in the dried cranberries. Reserve and cool for 10 minutes.
4. On a lightly floured surface roll out the pastry dough to 12-inch disk. Carefully transfer the dough onto a lined baking sheet. Spoon the cooled fruit mixture on the pastry round, heaping it up, leaving a 2-inch border all around the edge of the dough.
5. Fold up the pastry dough and gather it around the fruits to enclose them, leaving a large opening on the top. Bake the tart for 35 to 45 minutes, or until the dough is crisp and golden-brown.
6. Cool for few minutes. Serve warm with the cream.