Semi-Homemade Apple Galette

NIBBLEDISH CONTRIBUTOR

Ingredients

- premade pie dough

- one large apple (thinly sliced)
- 1/4 cup sugar + addition for sprinkling
- egg wash (one egg with a lil bit of water)
- a knob of unsalted butter

Instructions

1. Preheat oven to 400 degree fahrenheit.
2. Mix 1/4 cup sugar with the thinly sliced pieces of apple.
3. Roll out pie crust dough on a baking sheet. Pile the apples in the center. Leave about 1-2 inches on the outside so we can fold the crust.
4. Fold the crust and keep overlapping around the galette.
5. Dot the top of the apple slices with butter.
6. Brush egg wash on the crust and sprinkle with additional sugar.

7. Bake for 30 mins or until apples are cooked down.

8. Enjoy & Smile!

*** Serving this warm with vanilla ice cream is heavenly***