



HOME CHEF

SERVES 4

# Cinnamon Apple Galette

With Easy Make-Ahead Vanilla Ice Cream



March 14th marks the annual observance of Pi Day (3/14, see?), but when we hear “pi,” it takes us less than 3.14 seconds to conjure up an image of fresh apple pie like this rustic free-form *galette*. You won’t believe how easy it is (as pie?) not only to whip up your own dough, but also a batch of homemade ice cream, no churning required! Once you toss this bad boy in the oven and fill your kitchen with the sweet perfume of baked apples and cinnamon, you’ll be circling this day on your calendar for years to come!

## OVERVIEW



TIME TO PREPARE



EXPERT RECIPE



DAYS BEST COOKED BY

## NUTRITION

Calories: 530  
Carbohydrates: 58g  
Fat: 31g  
Protein: 8g  
Sodium: 688mg  
*per serving*

## DIETARY



NUT-FREE

## DRINK PAIRING

Hot coffee is just the thing for this galette.

## INGREDIENTS

1 Cup Heavy Cream  
5 oz. Sweetened Condensed Milk  
1 tsp. Vanilla Extract  
2 Tbsp. Butter  
1 Granny Smith Apple  
1 tsp. Ground Cinnamon  
3 Tbsp. Canola Oil  
1 Cup Flour  
1 Tbsp. Sugar  
2 Sheets of Parchment Paper  
¼ Cup Apricot Preserves

## WHAT YOU NEED

Salt  
Cooking Spray

## EQUIPMENT

2 Mixing Bowls  
Baking Sheet  
Small Bowl

## DID YOU KNOW?

The *galette* originally hails from Brittany, France, and is traditionally made with buckwheat flour.



## Make the Ice Cream (One Day Ahead)

Place  $\frac{3}{4}$  cup **heavy cream** in a mixing bowl (reserve remaining  $\frac{1}{4}$  for the next day) and whisk until billowy and slightly stiff, about 2–5 minutes. *Timing depends on how hard and fast you whisk, but take a break if your arm gets tired. The whipped cream won't deflate.* Place **condensed milk** and **vanilla extract** in another mixing bowl and gently fold **whipped cream** into **milk-vanilla mixture**, taking care not to deflate the air and stopping when just a few clumps remain, about 1 minute. Place in a plastic container, cover with plastic wrap, and freeze overnight.

## Prepare the Apple (Day Of Serving)

Set **butter** out on counter to soften. Preheat oven to 400 degrees. Rinse, core, and cut **apple** into very thin  $\frac{1}{8}$ " slices. Combine **apple** with **cinnamon** and 1 tsp. **canola oil** (reserve remaining for galette dough) in a mixing bowl. Set aside.

## Make Galette

Combine **flour**, **softened butter**, remaining **canola oil**, **sugar**, remaining **heavy cream**, and 1 tsp. **salt** in a mixing bowl. Mix until a slightly sticky ball forms, about 2 minutes. Lightly coat two pieces of **parchment** with **cooking spray**. Place **dough ball** on sprayed side of parchment and cover with second piece of parchment, sprayed side down. Using a rolling pin or wine bottle, roll into a 10" circle (does not have to be perfectly round) and remove top parchment.

## Fill Galette

Slide parchment paper with dough onto a baking sheet. Top **dough** with **apple slices**, shingling in a single layer and leaving a 1–2" border. Fold border over apples to form a crust. Place baking sheet in oven and bake 30–35 minutes.

## Glaze Galette

While galette bakes, combine **apricot preserves** and 2 tsp. **water** in a small bowl. Remove **galette** from oven, brush apples and crust with preserves, and return to oven for 5–7 minutes, or until crust is golden brown.

## Plate the Dish

Slice **galette** into quarters and place on a plate. Scoop **ice cream** on top or on the side.

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