

CARAMEL APPLE SKILLET GALETTE

INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

8 pink lady apples, peeled and sliced thinly

3 tablespoons lemon juice

1/3 cup sugar (more if your apples are super tart)

4 tablespoons corn starch

3/4 cup ready-made caramel sauce (like ice cream topping)

Plus

2 tablespoons milk, for egg wash

1 egg yolk, for egg wash

2 tablespoons turbinado sugar

And you will also need: a 9 inch cast iron skillet

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into a disk. Wrap in plastic and chill 2 hours.

Prepare your filling by combining apple slices, lemon juice, sugar and corn starch in a medium bowl, and toss gently to coat.

Preheat to 425F. Spray the cast iron pan with cooking spray. Roll out dough to a roughly 11-12 inch round. Lay out pie crust onto skillet. Press the sides along the side of the pan, but just gently, because you will want to fold this part over the apples. Combine the milk and egg yolk to create an egg wash.

Pour 1/4 cup of the caramel sauce into the pie crust and spread evenly. Place half the apples into onto the middle of the pie crust, and pour over another 1/4 cup of the caramel sauce. Finally, arrange the remaining apple pieces into the crust and brush top layer of apples with the remaining caramel sauce. Fold the edges of the pie crust onto the mixture; it won't cover all of it and you should see some of the apples in the middle. Use some of the egg was to glue the fold together and then brush the top crust with egg was as well. Sprinkle with turbinado sugar.

Bake in oven for 35-40 minutes, or until crust is browned and peach mixture is bubbly. Remove from oven and allow to sit for 20 minutes or so before serving. Serve warm.