Rustic Fruit Galette

Galettes are rustic little free-form pies and a simple, humble, and beautiful treat!

Prep: 15 min Cook: 30 min Servings: 4

Ingredients

4 cups thinly sliced apples (like Fuji, Pink Lady, Braeburn, Jonagold, Honeycrisp or Granny Smith)

2 tablespoons white sugar, or more to taste

1 tablespoon cornstarch

1/2 teaspoon ground cinnamon

1/2 teaspoon vanilla extract

1 (9 inch) prepared pie crust

Instructions:

Preheat oven to 400 F. Grease a baking sheet.

Combine apples, sugar, cornstarch, cinnamon, and vanilla extract together in a bowl.

Place pie crust on the prepared baking sheet. Spoon apple mixture into the center of crust, leaving a 2-inch border. Fold crust over the edges of the apple mixture.

Bake in the preheated oven until apples are tender and crust is golden, about 30 minutes.

Notes

Substitute pears or peaches for the apples, if desired. Apple pie spice can be substituted for the cinnamon, if desired.

A 1/2 cup of blueberries, blackberries, or raspberries can also be added.