

# Apple and Cheddar Galette

I love the flavor of apples and cheese together. I'm one of those people that prefers a wedge of cheddar over whipped cream with my apple pie. So, I thought, why not combine those flavors in pie itself? And so you have it!

# APPLE & CHEDDAR GALETTE



[WWW.LAZYGASTRONOME.COM](http://WWW.LAZYGASTRONOME.COM)

## What you need:

### CRUST

- $\frac{1}{2}$  cup cold butter
- $1 \frac{1}{2}$  cup flour
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon baking powder
- 1 teaspoon sugar

### FILLING

- 2 cups of peeled and sliced apples (about 2 large apples)
- $\frac{1}{8}$  cup brown sugar
- $\frac{1}{8}$  cup granulated sugar
- 1 teaspoon cinnamon
- $\frac{1}{4}$  teaspoon nutmeg
- 3 Tablespoons butter
- $\frac{1}{2}$  cup chopped walnuts
- $2 \frac{1}{2}$  oz. cheddar in thin slices

## How to Do it:

To make the crust:

Cut the butter into cubes.



Mix all the dry ingredients together well in a large bowl. Drop in the butter and cut, using a pastry cutter or a large

fork, until the mixture resembles very coarse cornmeal. Then mix with your hands until you have a soft dough. Try not to over-mix or it will come out tough.



Roll it into a ball, then, place on parchment paper and flatten to about 1/8 inch thickness. You can sprinkle a little bit of sugar on it at this point if you'd like.



For the filling:

Place the apple slices in a bowl. Top with the sugars, cinnamon and spices and toss it to coat the apple slices.





In a large skillet, melt the butter on medium. Add the apples and simmer until all the sugar is melted. Stir in the walnuts and remove from the heat.



Pour the apple mixture in the center of the pie dough.



Place the cheese slices over the top of the galette. Pull up the sides of the crust and pinch the edges to form sort of a cup.



Place the galette, still on the parchment paper, onto a cookie sheet. Bake at 350 degrees for about 45 minutes to an hour – until the crust is golden and the apples are bubbly. The cheese will also get golden.





© 2016 The Lazy Gastronome

Serves 4



© 2016 The Lazy Gastronome

© Copyright 2016 The Lazy Gastronome