



APPLE GALETTE

- 10 LARGE APPLES, PEELED AND SLICED
- 1 CUP PACKED BROWN SUGAR
- 1/4 CUP FRESH LEMON JUICE
- 3 TABLESPOONS CORNSTARCH
- 1-1/2 TABLESPOONS CINNAMON
- 1 TABLESPOON VANILLA EXTRACT
- 1 UNBAKED (10-INCH) PIE SHELL
- 1-1/2 CUPS ALL-PURPOSE FLOUR
- 1-1/2 CUPS GRANULATED SUGAR
- 3/4 CUP (1-1/2 STICKS) COLD BUTTER, SLICED

Combine the apples with the brown sugar, lemon juice, cornstarch, cinnamon and vanilla in a large bowl and toss to mix well. Spoon evenly into the pie shell.

Combine the flour, granulated sugar and butter in the bowl of a standing mixer fitted with a paddle attachment and mix until crumbly. Sprinkle over the apple mixture. Bake in a preheated 350-degree oven for 1 hour. Serves 8