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## Apple Galette

*Serves:* 8 | *Serving Size:* 1 slice  
*Total Time:* 50 min | *Prep:* 5 min |  
*Cook:* 45 min

### *Ingredients:*

1 10-inch round pie dough crust  
1 apple, cored and sliced  
4 figs, quartered  
1 orange, zest and juice  
1 tablespoon flour  
1/2 cup raspberries  
Garnish: 1 tablespoon powdered sugar



### *Directions:*

Place the pie crust on a non-stick pan or parchment paper.

Toss the apple slices, figs, orange juice and zest, and flour together. Place on top of the pie dough and then sprinkle the berries on top.

Fold one inch of the pie dough edge on top of the fruit and continue in a circular fashion until the edge of the pie dough is folded in one inch all the way around.

Bake in a preheated 325°F oven for 45 minutes. Allow to cool slightly then slice in 8, dust the edge with powdered sugar, and serve warm.

Serves 8. Each 1 slice serving: 174 calories, 7g fat, 3g saturated fat, 0g trans fat, 0mg cholesterol, 118mg sodium, 26g carbohydrate, 2g fiber, 9g sugars, 1g protein.

### **Allergens:** Milk, Egg, Wheat

\* Reported allergens are based on listed ingredients in the recipe. If you are purchasing commercially packaged products such as pie crusts, cereal, or pasta, you need to read the label for additional allergen information.

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