

Apple Cinnamon Tart

Makes one galette, serves 6–8

Truthfully, at the end of a meal where you simply can't eat another thing, there is nothing better than a thin, perfect, buttery crust topped with a layer thinly sliced apples, brushed with browned butter and sprinkled with cinnamon laced brown sugar (and some flaky salt!). Use the crust recipe below (which is The Only Pie Crust, alternatively titled, The Only Tart/Galette Crust), or whatever pie crust you have confidence in.

1 disc the only pie crust

4 tablespoons (½ stick) unsalted butter

⅓ cup light brown sugar

½ teaspoon ground cinnamon

1 1/2 lbs unpeeled crisp, tart apples such as pink lady or honeycrisp, thinly sliced. (2 pounds if you're coring the apple)

1 egg, beaten

Granulated sugar, for sprinkling

Flaky salt, for sprinkling

1. Preheat the oven to 375 degrees.
2. On a lightly floured surface, roll out the crust into a circle about 15-16 inches in diameter. Transfer to a parchment-lined baking sheet and put in the refrigerator while you prepare the filling.
3. Melt the butter in a small pot or skillet over medium-high heat. Cook, stirring or whisking occasionally until the butter starts to brown and foam, 2 to 3 minutes, scraping up all the browned bits on the bottom of the pot. Remove the pot from heat to cool, and use a whisk or fork to scrape up all the browned bits on the bottom of the pot. Set aside.
4. Combine the brown sugar and cinnamon in a small bowl.
5. Arrange the apples in an even layer over the pie crusts, leaving about a 2" border. Pour or brush brown butter over the apples, then sprinkle with the brown sugar mixture. Fold the edges of the crust up over the apples, then brush the edges with an egg wash and sprinkle with granulated sugar and flaky salt.
6. Transfer to the oven and bake until deeply golden, about 60 to 75 minutes.

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The Only Pie Crust

Makes two crusts

This dough can be made up to 4 days ahead, tightly wrapped, and stored in the refrigerator; or made 1 month ahead, tightly wrapped in a resealable plastic bag, and frozen.

2 ½ cups all-purpose flour, plus more for rolling
2 teaspoons sugar
1 teaspoon kosher salt
1 ¼ cups (2 ½ sticks) unsalted butter, cut into 1-inch pieces, chilled
1 tablespoon apple cider vinegar or white distilled vinegar
¼ cup ice water

1. In a large bowl, whisk the flour, sugar, and salt together. Add the butter and toss to coat it in the flour mixture. Using your hands, smash the butter between your palms and fingertips, mixing it into the flour, creating long, thin, flaky, floury, buttery bits. Once most of the butter is incorporated and there are no large chunks remaining, dump the flour mixture onto a work surface.

2. Combine the vinegar with the ice water and drizzle it over the flour-butter mixture. Run your fingers through the mixture like you're running your fingers through your hair, just to evenly distribute the water through the flour until the dough starts coming together.

3. Knead the dough a few more times, just to gather up any dry bits from the bottom and place them on the top to be incorporated. Once you've got a shaggy mass of dough (it will not be smooth and it certainly will not be shiny), knead it once or twice more and divide it in half. Pat each piece into a flat disk, about 1 inch thick. Wrap each disk individually in plastic wrap and refrigerate for at least 2 hours.

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