

**Spiced Apple Galette with Salted Caramel Topping**  
**by Carole Carter**  
**From My Carolina Home**

**Recipe Ingredients**

2 large sweet apples (honey crisp used in recipe)  
2 teaspoons lemon juice  
1-1./2 tablespoons flour  
1/4 cup brown sugar, plus extra for garnish  
1 tablespoon cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon allspice  
1 premade refrigerated pie crust  
1 jar Salted Caramel Sauce or Topping

**Directions**

Preheat oven to 375°. Peel and thinly slice apples. Toss with lemon juice. Combine apples with flour, sugar, cinnamon, and nutmeg, cover and set aside. On a lightly floured work surface, roll the dough into a 12-inch circle. Transfer dough to the prepared baking sheet sprayed with no-stick spray. Arrange apple slices in a circle on the dough (leave any juices formed in the bowl). Fold edges of dough over edges of apples, leaving the center apples uncovered. Drizzle salted caramel sauce over apples, keeping it off the crust. Lightly sprinkle crust with brown sugar.

Bake 35-40 minutes, until crust is golden and filling is bubbly.

Serve with drizzle of salted caramel sauce over apples and pastry.

