

APPLE CRISP GALETTE

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| 1 | refrigerated 9-inch pie crust | 1 | Tbsp grated fresh ginger (optional) |
| 1 | package TSG Summer Fruit Crisp Mix | 6 | Tbsp butter, melted |
| 1 1/2 | lbs apples, (3-4 Granny Smith or tart) | 1/3 | cup currants |

1. Remove pie crust from box and let stand for 15 minutes. Then unroll crust and lay flat on a rimless sheet tray.*
2. Preheat oven to 400°F; move rack to lowest position.
3. Core and thinly slice apples. Place in a large bowl and toss with 2 tablespoons TSG spice seasoning mix, orange peel, and ginger.
4. Combine remaining TSG spice seasoning packet with fruit crisp topping in a bowl; stir well. Drizzle butter over the mix and stir until topping is fairly uniform in size. Stir in currants.
5. Sprinkle about half the crisp topping over the center of the pie crust. Pile the apples on top, leaving about 2 inches around the perimeter. Sprinkle the remaining topping over the apples.
6. Fold the crust up over those apples that are near the edges; press firmly so the crust stays in place.
7. Bake on lowest oven rack for 40-45 minutes or until crust is golden brown.
8. Remove from oven, let stand 10 minutes, then slide galette onto serving platter.

The galette may also be made in a 8-inch pie plate. Simply place pie crust in plate, leaving the edges lying over the sides. When crust is filled with apples and TSG topping, then fold edges in over apples. Bake as directed.