**Rustic Apple Galette with Creamy Caramel Sauce**

Makes one Galette, Serving 6 - 8

**Dough**

1 cup all-purpose flour

1 ½ teaspoon sugar

½ tsp salt

¼ pound butter (1 stick) cut into 1/2-inch pieces, well chilled

1/4-1/3 cup ice water

**Filling**

2 small tart apples

2 tablespoons sugar preferably demerara

½ teaspoon ground cinnamon

1 tablespoon honey

1 ½ tablespoons butter

**Creamy Caramel Sauce**

3/4 cup heavy cream

3/4 cup sugar

Vanilla ice cream (optional)

**Method**

**For the Dough**

1. Combine flour, sugar, and salt in a mixing bowl.
2. Add the butter, working it in with a mixer or by hand until the pieces are the size of tiny peas. Add ice water, 1 tablespoon at a time, tossing and mixing gently by hand until the dough is moist but not sticky.
3. Wrap the dough in plastic wrap and flatten into a disk. Refrigerate for at least 1 hour but preferably overnight.
4. On a floured surface, roll out the dough to a 12-inch circle. Don’t worry if it’s not perfectly round. Transfer the dough to a parchment-lined pizza pan or baking sheet. Cover with plastic wrap and refrigerate briefly.
5. Preheat oven to 400 degrees.

**Make the Galette**

1. Peel, halve and core the apples and slice them crosswise 1/4 inch thick.  Set aside the larger center slices and coarsely chop the end slices and any broken ones; about half of the slices should be chopped.
2. In a small bowl combine the sugar and cinnamon.
3. Remove the dough from refrigerator.
4. Spread the chopped apples over the pastry to within 1 inch of the edge.
5. Drizzle the honey over the chopped apples.
6. Decoratively arrange the apple slices on top in concentric circles or in slightly overlapping rows leaving a 1- to 1½-inch border of pastry..
7. Sprinkle the sugar evenly over the apples and dot with the butter.  Fold the pastry edge up and over the apples to create a 1" border **making sure there are no cracks where the juices will leak out during baking.**
8. Bake until the dough is nicely browned at the edges and the apples are just beginning to brown, around 45 minutes to an hour, rotating as needed so the tart browns evenly. Transfer to a cooling rack.

**For the Caramel Sauce**

1. Pour cream into a medium saucepan and heat barely to a simmer. Set aside.
2. Combine sugar and 1/3 cup of water in a heavy-bottom medium saucepan over medium heat. Leave undisturbed until the sugar begins to melt and darken.
3. Gently shake the pan to distribute the sugar and to keep the melted sugar from burning.
4. When all has melted and the caramel is a dark amber, remove from heat.
5. Carefully and slowly add the hot cream and pinch of salt, stirring constantly with a wooden spoon.
6. Return the pan to heat and keep the sauce at a gentle boil for about 3 minutes, stirring constantly. Serve warm.
7. Will keep, tightly covered, in the refrigerator for 3 weeks.