

Apple Galette with Apple Butter and Frangipane
The Wall Street Journal, November 8-9, 2025
Recipe by Louis Thompson, [Spring](#), London
Adapted by [Odette Williams](#)

Total Time: 2-1/4 hours

Serves: 8 to 10

For the pastry

1-3/4 cups (230 grams) cold flour
1 tablespoon (15 grams) granulated sugar
1 teaspoon (5 grams) kosher salt
2 sticks (230 grams) cold unsalted butter
1 teaspoon (5 grams) apple cider vinegar
Ice water

For the almond frangipane

1/3 cup (50 grams) whole almonds, toasted
2 tablespoons (30 grams) soft butter
2 tablespoons (30 grams) sugar
2 egg yolks
1 teaspoon pure vanilla extract
Pinch of salt

For the apple butter

2 medium apples, such as Honeycrisp
1 tablespoon (15 grams) unsalted butter
1 teaspoon brown sugar
1 teaspoon apple cider vinegar

For assembly

5 medium apples, such as Honeycrisp
1 egg white or heavy cream
1/3 cup (65 grams) granulated sugar
1 tablespoon lemon juice

1. Make the pastry: in a food processor, combine flour, sugar and salt. Add butter and pulse to form pea-size pieces. Add vinegar, then add ice water 1 tablespoon at a time, just until dough comes together. Flatten dough into a disc. Wrap in plastic, and chill in refrigerator for 15 minutes.
2. Make the frangipane: in a food processor, finely grind almonds. Add butter, sugar, yolks, vanilla and salt. Pulse to combine.
3. Make the apple butter: Peel, core and quarter apples. (Reserve peels and cores.) in a saucepan, combine apple quarters and 1/4 cup water. Cover and cook over medium-low heat, stirring and mashing frequently, until thick and spreadable, 10-12 minutes. Stir in butter, sugar and vinegar.
4. Roll the dough: on a floured surface, roll dough out evenly to a 14-inch circle. Carefully fold dough into quarters. Use a sharp knife to trim about 1 inch from edge to make a

neat 13-inch circle. Line a large baking sheet with parchment paper, and unfold rolled dough onto it. Chill dough 15 minutes more.

5. If pleating the pastry: Working with a 1-inch boarder, using the width of your finger as a guide between each pleat, pinch a small section of dough border and fold it over to form a pleat. Repeat, turning dough as you go, to create an overlapping pleated edge.
6. Assemble and bake: Preheat oven to 350°. Core and slice apples 1/8-inch thick. (Reserve cores.) Spread frangipane, then apple butter over pastry, keeping withing pleated edge or unpleated 1-inch border. Overlap apple slices, working from outside in, a spiral. Brush apples with egg white or heavy cream, and sprinkle with sugar. If you have not pleated the dough, fold 1-inch border up and over apples.
7. Bake until crust is gold and apples are soft, 40-50 minutes. Cool 5 minutes. Transfer to a rack.
8. Make the glaze: in a saucepan over medium-high heat, boil reserved peels and cores in 3 cups water, 15 minutes. Strain, return liquid to saucepan, add sugar and reduce to a glaze, 10 minutes. Stir in lemon juice. Brush glaze liberally over galette before serving.