

Sweet Potato and Apple Galette with Oatmeal Streusel Topping

A fantastic dish using two of fall's powerhouse produce...perfect for dessert or breakfast!

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| <ul style="list-style-type: none"> ○ ½ cup dark brown sugar ○ ¾ cups old-fashioned rolled oats ○ ¼ cup all purpose flour ○ ¼ cup (½ stick), chilled salted butter, cut into pieces ○ 1 large sweet potato (approx. 1 pound) ○ 2 apples ○ ½ cup organic sugar ○ 1 teaspoon cinnamon | <ul style="list-style-type: none"> ○ ¼ teaspoon ground cloves ○ ¼ teaspoon allspice ○ pinch salt ○ pinch ground white pepper ○ 1 sheet frozen puff pastry, thawed ○ milk for brushing ○ sugar for sprinkling |
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To make streusel topping:

Combine brown sugar, oats, and flour in a small bowl. Add butter and mix together with fingers until crumbly. Set aside until ready to use.

To make galette:

Rinse and dry sweet potato. Prick with a fork several times, wrap in a paper towel and microwave for 3 minutes. Let the sweet potatoes cool, then peel and slice in ¼" rounds. Core and slice apples into ¼" slices (no need to peel).

Mix sugar, cinnamon, cloves, allspice, salt and pepper together in a small bowl. Sprinkle half over the sweet potato slices and half over the apple slices. Toss each gently to coat.

Cut a piece of parchment paper the size of a cookie sheet. Lightly flour the parchment paper and roll out the sheet of puff pastry until approximately 9x12 inches. Using the tip of a sharp knife, score a line around the pastry 1-inch inside the edge to make a "frame" (don't cut all the way through). Place the parchment paper with the prepared pastry on the cookie sheet. Put the sweet potatoes in a single layer on the pastry (inside the frame) leaving the edge clear. Place the apple slices on top of the sweet potatoes and sprinkle the streusel topping over the apples.

Brush the clear edges of the pastry lightly with milk and sprinkle with a little bit of sugar.

Place in a preheated 375° oven and bake for approximately 35 minutes or until the edges are puffed and golden brown. Let cool before slicing.