

## Apple Pecan Galette

1 pie crust, thawed if frozen  
1 cup sweetened applesauce  
Lemon juice from lemon wedge (1/8 wedge)  
Lemon zest from lemon wedge  
1/2 teaspoon cinnamon, divided  
2 teaspoons brandy  
2 Gala or Honeycrisp apples  
2 tablespoons honey  
1/2 teaspoon vanilla  
Heaping 1/4 cup chopped pecans  
1 small beaten egg for egg wash

On parchment paper, roll out the pie crust in an oblong shape to the largest possible even thickness. Use a little flour if necessary. Place on baking sheet and chill while you make the filling.

In a small saucepan, add the applesauce, lemon juice and zest, 1/4 teaspoon of the cinnamon, and brandy. Stir and bring to a simmer, then continue to simmer for about 20 minutes, stirring occasionally, until it's reduced quite a bit.

Meanwhile, preheat the oven to 400 degrees and prepare the rest of the filling. Core the apples, then slice thin. No need to peel! In a bowl, combine the apple slices, honey, vanilla, and the other 1/4 teaspoon of cinnamon. Stir until evenly coated.

Spread the applesauce mixture over the pie crust, leaving about an inch border. Sprinkle the chopped pecans over it. Starting from the middle, fan the apple slices in concentric circles. Fold the edges of the crust over, then brush the egg wash over the exposed pie crust. Bake for 30 minutes until apples are tender and crust is golden brown. Serve immediately, or at room temperature. I enjoyed it immensely with vanilla ice cream!