A free-form apple galette with a fold-and-fill template

Use a paper folding guide to plan an apple galette before you shape the pastry.

Recipe and batch size

Dough diameter from recipe

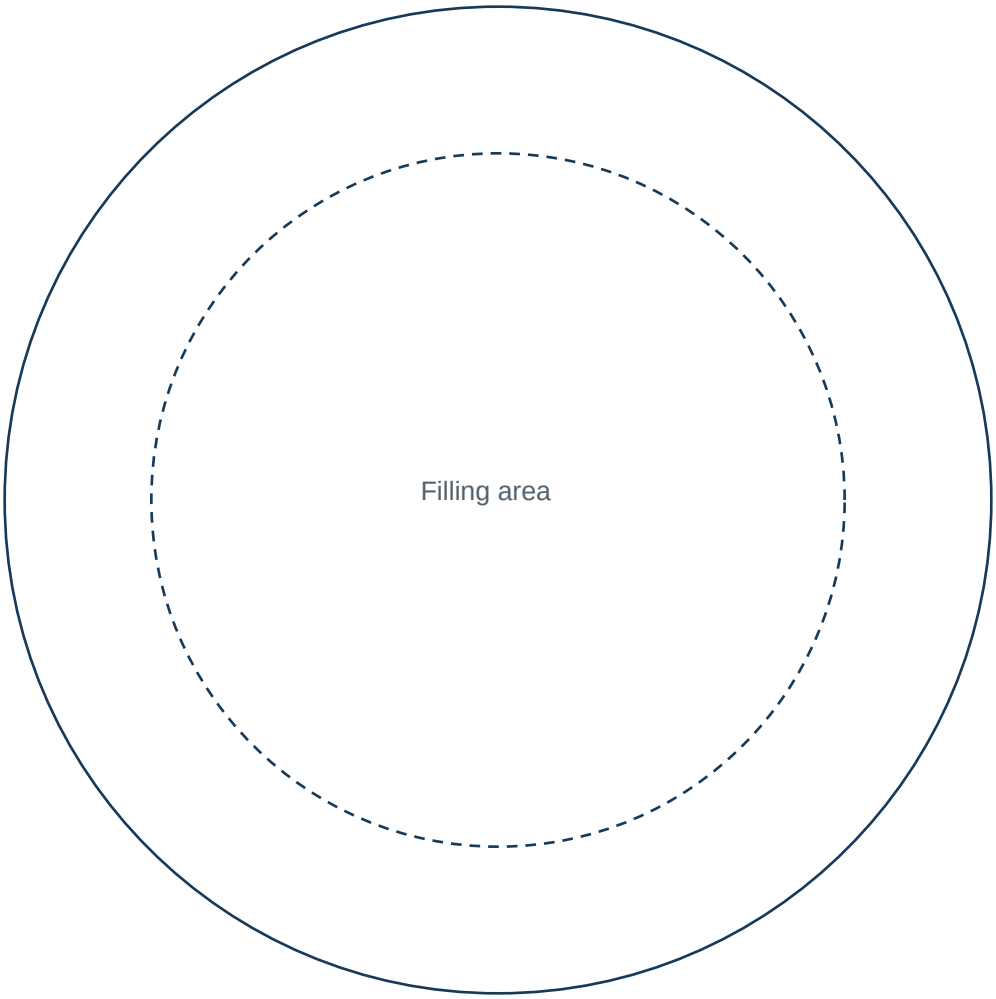
Border width from recipe

Filling and allergen notes

Use current product directions. The guide and printable are free; no purchase or signup is required.

A free-form apple galette with a fold-and-fill template - pattern workspace

Cut solid outlines. Dashed lines are fold or planning marks. Keep printed paper out of food contact.



Fold the border inward in sections. This is a scaled layout diagram.

1 inch print check