

Peach Galette

Prep time: 15 min
Total time: 45 min



Ingredients:

- » 4, 4" round pie crusts, thawed
- » 1.5 cups frozen or fresh peaches
(thaw & drain if using frozen)
- » 3 Tbsp granulated sugar
- » 1 Tbsp all-purpose flour
- » 1/2 tsp pure vanilla extract
- » 1 Tbsp cold unsalted butter,
cut into very small cubes
- » 1 egg— for egg wash on the edges
- » Raw sugar— around edges before baking

Recipe:

1. In a medium bowl whisk together the sugar & flour. Add the peaches & vanilla extract and toss until all peaches are coated with mixture.
2. Using a rolling pin, roll each pie crust out about 1" beyond its normal circumference. Don't worry about being precise, as a galette is supposed to look rustic and homemade.
3. Add ~1/3 cup of peach mix to the middle of each crust and dot with a few pieces of the cold butter.
4. Fold the edges of the crust over the filling, leaving the middle exposed.
5. Make an egg wash by scrambling an egg with a dash of water.
Brush the edges of the galettes with the egg wash and sprinkle with raw sugar.
6. Lay galettes on a parchment-lined baking tray and bake at 425°F for 25-30 minutes or until golden brown around the edges and bubbling inside.

Notes:

