

MORTON & BASSETT SPICES®

## Strawberry Galette



### FILLING

- 3 ½ cups sliced strawberries
- Zest from 1 lemon
- 1 tablespoon lemon juice
- ¼ cup sugar
- 1 tablespoon cornstarch
- 1 ½ teaspoon Morton and Bassett Vanilla Extract
- 1 egg, beaten + 1 tablespoon water
- 1 tablespoon turbinado sugar

### CRUST

- 1 ½ cups all purpose flour
- 1 teaspoon sugar
- ¼ teaspoon salt
- 9 tablespoons cold butter, diced into small cubes
- 5 tablespoons ice water

Add flour, sugar and salt to a food processor and pulse to combine. Add the butter and pulse until it looks like a coarse meal. Add the ice water and continue to pulse just until the dough starts to come together. If it still looks too dry, add in another tablespoon of water. Form the dough into a ball and wrap tightly in plastic wrap. Refrigerate for at least one hour, then transfer to a lightly floured surface and use a rolling pin to roll into a 14" circle. Preheat the oven to 350F. In a mixing bowl, stir together the strawberries, lemon juice, lemon zest, sugar, cornstarch and vanilla extract until well combined. Transfer the dough to a parchment paper lined baking sheet. Add the filling to the middle, leaving a 2" border around the edges of the dough. Fold the dough gently over the filling, pinching to create folds. Brush the crust with egg wash and sprinkle with turbinado sugar. Bake for 45-50 minutes, until crust is golden brown. Remove from oven and let cool for 10 minutes before slicing and serving.



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