

Peach Galette

Ingredients

Pastry

1 ½ cups flour

2 tsp sugar

¼ tsp salt

½ cup cold butter, cut into cubes

¼ cup full fat sour cream

1 egg beaten (egg wash)

Turbinado sugar (raw sugar)

Filling

2 cups fresh peaches (peeled and sliced)

1 tsp orange juice

2 tbsp sugar

1 tbsp cornstarch

Cinnamon

Pumpkin pie seasoning

Directions

Pastry

In a large bowl, whisk flour, salt, and sugar. Add butter and combine with fork or pastry cutter. Add sour cream. Use fork to mix into flour until combined. Form Dough into 6 equal balls. Sprinkle each dough ball with flour and wrap in plastic wrap. Chill in refrigerator for one hour.

After one hour, remove dough from refrigerator and let sit for 5min. Preheat oven to 375. On a floured surface, roll each dough ball into a 6-7" circle. Place dough on a parchment lined cookie sheet. Cover with moist towel while you prepare peaches.

Filling

In a medium bowl, mix peaches, sugar, cornstarch, and orange juice. Place a 1/3 cup of peach filling into the center of each dough circle, leaving a 1" lip around the edge. Sprinkle with cinnamon and pumpkin pie seasoning. Fold and pinch dough around the edge of the filling. It doesn't have to be pretty; this is a rustic pie. Brush the crust with egg wash and sprinkle turbinado sugar on egg wash. Bake for 25-35 minutes until crust is golden brown and filling is bubbly. Cool completely on a wire rack. Serve with whipped cream or vanilla ice cream.

