

# PEACH & BLUEBERRY GALETTE

PREP: 2+ hours

COOK: 45 min

COOL: 30 min

## GENERAL NOTES

Blueberries and peaches are in season at the end of June/early July, but this recipe is easy to adapt to any fruit that is in season. This recipe was developed when family members were diagnosed with Celiac Disease. We combined a few recipes and tweaked the spices, then subbed in gluten-free flour to get something that our entire family would enjoy. This recipe is so incredibly versatile as it can be made with regular or gluten-free flour and you can mix up the fruit and spices for the filling based on whatever you have in season. Heck, we've even made it savory by creating a filling of tomatoes, corn and zucchini. We hope that others will find as much versatility and enjoyment with the recipe as we have.

*Recipe from the cookbook of Michael Bobbitts*

## INGREDIENTS FOR CRUST & FILLING



— 1 cup flour	— 1 pint fresh blueberries (2.5 cups)
— ¼ cup cornmeal	— 3 large peaches, thinly sliced (3 cups)
— 1 tsp sugar	— ½ cup sugar
— ½ tsp salt	— ¼ cup dark brown sugar
— 7 TBSP (3.5-oz) cold, unsalted, cubed butter	— 1 tsp cinnamon
— 2 TBSP sour cream	— 1 tsp vanilla
— ¼ cup ice water	— 1 tsp ginger
	— 3 TBSP cornstarch

SERVINGS: 2 Small Pies

## INSTRUCTIONS

- 1— CRUST: In a food processor, blend flour, cornmeal, sugar and salt. Add the butter and pulse until pea-sized pieces form. Mix sour cream into ice water and then with the food processor running, slowly pour the mixture in until the dough comes together. Wrap the dough in plastic and refrigerate for at least 2 hours.
- 2— Combine all filling ingredients in a large bowl and toss gently.
- 3— Roll out dough into a circle on a floured surface. Transfer to a parchment lined baking sheet (use a baking sheet with an edge).
- 4— Spoon filling into the middle of the crust and fold the edges of the dough over the filling, overlapping where necessary.
- 5— Beat 1 egg with a splash of water. Brush the edges of the dough with the egg wash and sprinkle with sugar.
- 6— Bake at 400° for 35 minutes for a darker crust or 350° for 45 minutes for a lighter crust.