

## PEACH GALETTE

### Galette Crust:

1 ½ cups flour  
¼ teaspoon salt  
¾ cup cold unsalted butter, cut into small ½" cubes  
5 tablespoons ice cold water  
1 egg, beaten for egg wash

### Peach Filling:

1 ½ lbs. peaches (4-6 ripe yet still firm), cut into ½" thick wedges, unpeeled  
¼ cup sugar  
1 tablespoon cornstarch  
1 teaspoon vanilla extract  
1 teaspoon fresh lemon juice  
½ tablespoon butter, cut into small pieces

### Make the Crust:

Combine flour and salt in a medium bowl. Add butter cubes and with a pastry blender cut until pieces are pea-size. Sprinkle 1 tablespoon of ice water over flour mixture; gently stir and toss with a fork. Repeat to add 4 more tablespoons of ice water, 1 tablespoon at a time, until dough is evenly moistened and a pinch of it holds together. Gather into a disk, wrap airtight in plastic wrap, and chill at least 2 hours or overnight.

### Assemble the Peach Galette:

Preheat oven to 400

Remove dough from refrigerator 10 minutes before ready to roll out to slightly soften. Place on a lightly floured sheet of parchment paper and roll dough into a 13-inch circle about 1/8" thick, using a floured rolling pin. Cut around edge of dough with a knife to neaten. Transfer dough and parchment to a large rimmed baking sheet; chill about 15 minutes while making the peach filling.

If you can't keep the parchment paper from moving use this method: On a lightly floured work surface, roll dough into a 13-inch circle, using a floured rolling pin. Occasionally slide a metal spatula (I used bench scraper) under dough and re-flour underneath. Fold dough in half, then into quarter and move onto lightly floured parchment paper. Continue to roll dough until it is 13 inches in diameter. Cut around edge of dough with a knife to neaten. Place the parchment paper with dough onto a rimmed baking sheet and chill about 15 minutes, while making the peach filling.

In a small bowl, stir together the ¼ cup sugar and 1 tablespoon cornstarch. Slice peaches into ½" thick slices; place peaches in a medium bowl and sprinkle with the cornstarch mixture.

Gently mix with a rubber spatula. Mix 1 teaspoon vanilla extract and 1 teaspoon fresh lemon juice and gently stir into the peaches mixing until they are fully coated.

Arrange the peaches in concentric circles, starting from outside, overlapping slightly, and leaving a 2" dough border around the edges. Drizzle peaches with any remaining juices from the bowl. Fold the dough edges up and over the fruit, pinching and pleating as needed. Dot the top of the peaches with small chunks of ½ tablespoon butter.

Brush the crust with the beaten egg wash.

Bake for 35 minutes or until the crust is golden brown and the peach juices are bubbling. Let sit and cool 30 minutes before serving. If serving later, cover with aluminum foil after the galette has cooled, and leave out on the counter. Can serve with a scoop of vanilla ice cream.

Jo Ann Hess