



-SWEETS & EATS-

- BLUEBERRY GALETTE -

PREP TIME

45 mins

COOK TIME

25-30 mins

SERVINGS

6-8

INGREDIENTS

Crust:

1 1/4 cups all purpose flour
1/2 teaspoon salt
1 tablespoon sugar
1 stick unsalted butter, cold and diced
5 tablespoons ice cold water

Filling:

1 1/2 cups fresh blueberries
2 tablespoons cornstarch
zest and juice of 1 lemon
1/4 teaspoon salt
1/4 cup sugar
1 teaspoon vanilla
1 egg, whisked (for egg wash)
2 tablespoons turbinado sugar

INSTRUCTIONS

1. For crust- in a food processor, pulse the flour, sugar and salt until combined. Add butter. Pulse until mixture looks like fine breadcrumbs.
2. Pour into a very cold mixing bowl. (I place my bowl in freezer for 15 minutes before using) add the ice cold water to mixture and mix with your hands. Working as quickly as you can.
3. Knead dough until it comes together and is smooth. Form into a round ball and wrap in plastic wrap. Chill in refrigerator for 30 minutes.
4. While dough is chilling, preheat the oven to 400 and make the blueberry filling.
5. In a bowl mix together the blueberries, cornstarch, lemon juice and zest, vanilla and salt.
6. Once dough is chilled, roll out onto lightly floured surface. Roll out to about 10-12 inches in diameter. Carefully transfer to baking sheet.
7. Place blueberry mixture into center of dough, leaving about an inch or so around the edge. Gently fold the edges of the dough over the blueberry mixture, pinching together any open areas.
8. Brush the dough with the egg wash and sprinkle with turbinado sugar. Bake for 25-30 minutes or until golden brown. Let cool slightly and serve with vanilla ice cream.

Enjoy y'all!

