

# ***CHERRY-PEACH GALETTE***

## **INGREDIENTS**

2-1/2 cups of cherries (pitted and halved)  
2-3 peaches (or nectarines)  
2-sheets frozen puff pastry (typically one box)  
1-cup sugar  
¼-teaspoon ground allspice  
3-teaspoons grated lemon zest  
2-teaspoons fresh lemon juice  
2-teaspoons vanilla extract  
3-tablespoons flour  
1-tablespoon unsalted butter  
1-egg

## **DIRECTIONS**

Preheat oven to 350-degrees.

Spray baking sheet with cooking spray and set aside. Unfold pastry sheet and roll into large circle on a floured surface. Add one tablespoon of water to the egg and beat. Brush the egg mixture over the dough. Set aside remaining egg wash. Unfold the second sheet of pastry and lay on top of the first. Press the sheets together with a rolling pin. Combine sugar, allspice, vanilla, lemon zest and lemon juice in a bowl. Add the cherries and peaches and mix well. Add flour to help juices thicken. Spoon mixture into the center of the dough. Carefully fold edges over, slightly pleating along the way. Cut up tablespoon of butter and slip pieces around inside pastry folds. Bake galette about 20-minutes or until light brown. Remove from oven and brush with egg mixture. Sprinkle sugar on top and return galette to the oven for another 20-minutes or until golden. Transfer to rack to cool.

Serve plain or with whipped cream or vanilla ice cream. Enjoy!



*Cherry-Peach Galette adapted from Food Network.com recipe. Courtesy: [www.celebrate-creativity.com](http://www.celebrate-creativity.com)*