



6 SERVINGS



50 MINUTES



282 CALS

Peach Galette

SHANNON LLEWELLYN

Ingredients

- 1 9" pre-made pie crust rolled out
- 6 peaches
- 1/4 cup flour
- 1/3 cup brown sugar
- 1 T pumpkin pie spice
- 2 t cinnamon
- 1/2 cube butter (chopped)
- 1 egg

Instructions



PREP: 25M

| COOK: 25M

| READY IN: 50M

1. Preheat oven to 350 degrees Fahrenheit. Place rack in center of oven.
2. Unfold pie crust into a circle on a greased baking sheet. Set aside.
3. Slice peaches into 1/4" slices (leave the skin on) and toss with 1/4 flour until they are all evenly coated.
4. Toss flour covered peaches in brown sugar, pumpkin pie spice and cinnamon.
5. Arrange peaches in the center of the pie crust and insert cubes of butter into the peaches.
6. Fold up edges all around the pie crust towards the center. No need to fully cover the peaches, the center should be open for presentation.
7. Whisk whole egg and brush on the outside of the galette all the way around.
8. Bake galette for about 25 minutes or until the pie crust is golden brown and shiny. Remove from oven and serve hot with ice cream or whipped cream.