

## Cherry Galettes

*www.strudelandstreusel.com*

### **Flaky Pastry Dough**

*from The Joy of Cooking*

2 1/2 c. all-purpose flour  
1 T. powdered sugar  
1 t. salt  
1 c. shortening (I used Butter-flavored Crisco)  
1/2 c. ice cold water  
spray bottle with ice cold water  
parchment paper  
rolling pin

Combine the flour, sugar and salt.

Cut the stick of shortening into 8 chunks and place on top of the flour mixture.

With two serrated knives, cut in the shortening by criss-crossing the knives down into the flour until the shortening chunks are the size of nickels.

Pour in half of the ice-cold water and work the dough gently with bare hands, add the other half of the water and continue working the dough just until mixed. This will not be a nice ball of dough, it will be dry in places.

Pour this lumpy dough onto a piece of parchment paper and lightly spray the dry sections with the water bottle.

Bring the parchment paper up and over the dough and work it into a ball by continuing to lightly spray and folding the dough in with the parchment paper until a ball is formed.

Split this into 2 balls and wrap up in the parchment paper.

Refrigerate while pitting the cherries.

### **Cherry Filling**

10 oz. pitted sour cherries  
2/3 c. sugar

1 T. cornstarch  
1/2 t. almond extract

Combine all of the ingredients into a bowl and let sit while rolling out 1 of the pie crusts.

### **Making the Galette**

Roll the dough out between parchment paper to about 1/3 inch thick and then cut with a 3 7/8 round biscuit cutter.

This will make 6 dough rounds.

Then roll out each round to about 1/8 inch thick.

Preheat the oven to 400 degrees Fahrenheit and line a baking sheet with parchment paper.

Prepare an egg wash by beating together one egg and 1 T. milk.

Place one round on the parchment.

Brush the inner 1/2 inch edge with egg wash.

Add 2 to 3 spoonfuls of cherry mixture. Be careful of adding too much juice. It will bubble over when baked. A little overflow is OK because it gives the edge a nice crispness but too much overflow and you will have burnt sugar! You may have a few left over cherries, bake 'em in a dish and put it on top of ice cream!

Fold up the edges of the dough and crimp to form a nice round galette.

Brush egg wash on the top outer edge of the crust.

Sprinkle with coarse sugar.

Bake for 15 to 18 minutes.

Rustic, flaky, sour, sweet, salty!