

Peach Raspberry Galette

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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 or freeze in a Ziploc bag.

Peach Raspberry Filling

3 ripe Palisade peaches-blanching, peeled, chopped
1 c. frozen raspberries
1/2 c. sugar
1 T. cornstarch
1 T. lemon juice
1/8 t. almond extract

Combine and stir all ingredients together. Let sit for 5 to 10 minutes while rolling out the thawed pie crust. Roll out the crust into a circle-ish shape. It doesn't have to be perfect. Lay the crust onto a baking sheet or casserole dish. Pour the filling into the middle of the crust and fold up the sides to keep the juices in. Brush lightly with cream or milk and generously sprinkle with coarse sugar. Bake at 425 degrees Fahrenheit for 20 minutes, turn down the oven to 350 degrees Fahrenheit and bake for another 20 to 25 minutes until golden brown.

Let cool completely before cutting and serving.