



Apple & Pear Galette (6-8 servings)

Ingredients

The Crust

1½ cup gluten-free flour blend

1/2 cup unsalted butter/vegan butter* - *cubed and cold*

1 tsp cinnamon

1/2 tsp kosher salt

1 Tbsp brown sugar

4 Tbsps cold water

The Apple-Pear Filling

2 cups Granny Smith apples - *sliced thin*

1 cup ripe Barlette pears - *sliced thin*

1 Tbsp cornstarch

1 Tbsp brown sugar

1 tsp cinnamon

1/2 tsp nutmeg

1/2 Tbsp lemon juice

Pinch of salt

The Topping

1 Tbsp butter/vegan butter

Dash of Cinnamon

Preparation

- Preheat oven to 375°F and line a baking sheet with parchment paper.
- In a food processor, add flour, salt, brown sugar, and cinnamon, and pulse to combine.
- Add butter and pulse until butter is the size of peas, with some bigger pieces.
- Remove mixture from food processor and place in a bowl, add in water until you are able to pinch the dough in between your fingers. Turn dough out onto a floured surface and knead a few times. Pat into a flat circle and chill for at least an hour.
- Combine apples, pears, cornstarch, brown sugar, lemon juice, and salt in a bowl and mix together.
- Roll out the dough to a 12-inch circle about 1/4 inch thick.
- Spoon fruit into the middle of the dough. Crimp dough over the filling, leaving a circle in the middle.
- Dot the top of the crust with 1 Tablespoon of butter and sprinkle with cinnamon.
- Bake for 40-50 minutes, until the crust, is golden brown. Serve warm.

**Solid coconut oil can be substituted for vegan butter.*