

COOKIES & COLORING RECIPE

Summer Fruit Galettes

Total Time: 29 min

Makes: 2 galettes (10 servings per galette)

Nutrition (per serving):

268.7 calories

2.9 g protein

37.9 g carbohydrates

0 mg cholesterol

191.6 mg sodium 166.1 mg sodium



Directions:

1. Preheat oven to 450 degrees F (230 degrees C).

2. Lay out one pie crust on a baking sheet lined with parchment or on a baking stone, leaving room for the second pie crust next to it.

3. Mix together the sliced peaches with half the blueberries, 2 tablespoons of the flour and 2 tablespoons of the sugar in a bowl. Pour over one pie crust leaving a 1-inch border. Fold up the uncovered border over the edge of the fruit and pinch into pleats. Sprinkle the crust and fruit filling with 3 tablespoons of turbinado (or raw) sugar.

4. Lay out the second pie crust on the baking sheet. Mix together the sliced strawberries, the rest of the blueberries, 2 tablespoons of flour and 2 tablespoons of sugar in the bowl. Pour over the second pie crust and form the galette the same as the first. Sprinkle with 3 tablespoons of turbinado sugar.

5. Bake in preheated oven until crust is lightly browned, 12 to 14 minutes. Sprinkle with more sugar if desired. Serve warm or at room temperature.

Ingredients

- 2 (9 inch) unbaked pie crust, standard
- 3 peaches, raw
- 1 pint strawberries, raw
- 1/2 pint blueberries, raw
- 4 tablespoons granulated sugar
- 4 tablespoons white all-purpose flour
- 6 tablespoons raw (natural) sugar

From allrecipes.com