

Honeyed Peach Galette

For the Crust:

- 1 1/3 cup all-purpose flour
- 1 Tbsp granulated sugar
- 1/2 tsp fine sea salt
- 8 Tbsp unsalted butter, very cold
- 6 Tbsp ice water,
- 1 egg, beaten for egg wash
- splash of heavy cream
- 1 Tbsp coarse sugar

Peach Filling:

- 3-4 medium peaches sliced
- 1/4 cup granulated sugar
- 1 Tbsp all-purpose flour
- 1/2 tsp ground cinnamon
- 1/4 tsp ground cardamom
- 1/4 tsp grated nutmeg
- 1/2 tsp pure vanilla extract
- 1/2 Tbsp unsalted butter,

In a small bowl, stir together granulated sugar, flour and spices. Slice peaches into 1/2" thick slices, place peaches in a medium bowl and sprinkle with flour mixture. Add vanilla and stir gently with a spatula until the flour is fully incorporated.

Assemble – Arrange the peaches on dough, leaving a 2" dough border. Discard any excess juices . Dot the top of the peaches with small chunks of 1/2 tbsp butter.

Fold the border up over the peaches, pinching the overlapping edges.

Try to patch up any cracks in the dough

Finish– Brush the crust with beaten egg and sprinkle with coarse sugar.

Bake for 25-30 minutes until the crust is golden brown and the peach juices are syrupy. It's ok if juices start oozing from the bottom.

Let sit 15 minutes before serving.

Serves 8

Kitchen Blessing

May every fold of this crust remind us that beauty lives in imperfection.

May every shared slice nourish both body and spirit,

and may every gathering around this table leave our hearts a little fuller than before.

