



## **Peach Apricot Galette**

**Prep Time:** 10 minutes

**Cook Time:** 55 minutes

**Servings:** 5 - 6

### **Ingredients:**

- 1 Davison Pie Dough Ball
- 5 ripe apricots
- 4 small peaches
- 1/3 cup sugar + 1 tsp for sprinkling
- 1 tbsp cornstarch
- Pinch salt
- 1 tbsp lemon juice
- 1 egg

**Instructions:**

1. Roll out pie dough into a circle and carefully place on a baking sheet
2. Slice up fruit into a large bowl – apricots in half and peaches in large slices
3. Gently mix peaches with sugar, cornstarch, lemon juice and salt
4. Arrange the fruit into the center of the pastry circle, leaving at least a 4 inch edge all the way around
5. Fold the edges up over the fruit.
6. Bake at 375 for approximately 55 minutes (or 35 minutes in a convection oven). Beat one egg in a small bowl. Remove the galette from the oven and brush the pastry with the egg wash. Sprinkle with a bit of sugar.
7. Put back in the oven for 5 to 10 minutes more. The galette is ready when the pastry is cooked through and the edges are golden. The fruit will still be fairly firm.
8. Serve warm with fresh whipped cream.