

## **Peach Blueberry Galette** (adapted by Jennifer Murray from “Baking with Julia”)

Galette Dough (makes 2 galettes):

3 tbsp sour cream or yogurt

1/3 C Iced Water

1 C All-Purpose Flour

¼ C Yellow Corn Meal

1 tsp Sugar

½ tsp Salt

7 tbsp Cold Butter

Stir the sour cream and iced water together in a measuring cup or bowl. Stir the flour, cornmeal, sugar and salt together in a large bowl. Grate the butter into the flour mixture, then stir gently with a fork.

Stir sour cream mixture into flour mixture 1 tbsp at a time until the dough holds together when pressed.

Add a little more water if needed, 1 tsp at a time. Gather dough together into a ball then divide into two halves. Shape each half into disks, wrap in plastic wrap and refrigerate for at least 2 hours.

Filling:

2 Peaches, peeled and sliced

1 ½ C Blueberries, Fresh or Frozen

2 tbsp plus 2 tsp Sugar (divided)

2 tbsp Honey (divided)

2 tbsp Cold Butter (cut into small pieces, divided)

Preheat oven to 400 F. Line 2 sheet pans with parchment paper. Roll each disk of dough into an 11 inch circle, then transfer each round to a sheet pan. Place blueberries on dough leaving a 2 inch border. Use ¾ C of berries on each round. Gently place peach slices on top of blueberries, then sprinkle peaches with 1 tbsp sugar. Drizzle peaches with 1 tbsp honey, then dot with butter. Repeat on the other round. Fold up edges around the fillings, letting the dough pleat where it wants to. Brush the edges with the water and sprinkle with 1 tsp sugar.

Bake for 35-40 minutes or until pastry is golden and crisp. Let cool on baking sheet or a cooling rack for 10 minutes, then remove pastry from sheet pan to cool further. Serve warm or room temperature.