

# K's Kitchen: Peach-raspberry dessert

By Kathryn Reed

Galettes are described as free-form rustic tarts. My first one was so free form that it spilled over the sides, smoked up the oven and was not pretty.

It was a good thing this was not a competition because I would have failed on overall presentation.

But the taste. Wow. This really was scrumptious.

Merle in particular liked the crust. Sue liked the combo of fruits, especially since she had not had them together before.

The natural sweetness of the fruits means there is no need to add any sugar to the concoction. While this isn't health food, it certainly is not the worst dessert in the world for you.

And I was able to get the fruit at a farmers' market.

I didn't make the "walls" solid enough, so as it was cooking the juices overflowed. It did not change the flavor, which was a good thing.

This made for a wonderful breakfast the next day.



**Peach-Raspberry Galette**

### **Pastry**

1½ C all purpose flour

½ C cold butter

4-6 T cold water

### **Filling**

3 T cornstarch

¾ C, plus 1 T sugar

1½ pounds peaches, cut into thick wedges

1 carton raspberries

2 T butter, cut into small pieces

1 large egg white, lightly beaten

### **Optional**

Vanilla ice cream

Mix flour and butter until it resembles coarse crumbs. Add water 1 tablespoon at a time until dough holds together. Form into a disk. Refrigerate in plastic wrap for 30 minutes.

Preheat oven to 425 degrees.

Combine cornstarch and ¾ cup sugar. Add peaches and raspberries. Stir together so fruit is covered with dry ingredients.

Roll dough into a 13-inch round. Put it on parchment paper-

lined cookie sheet.

Put fruit filling into the center of the dough, leaving  $2\frac{1}{2}$  inches on the border. Fold dough up around fruit mixture to make a border. Coat crust with egg white wash.

Sprinkle crust with remaining sugar. Cut 2 tablespoons of butter onto fruit.

Bake 45 minutes or until bubbling. Crust should be golden.