

Easy Rustic Cherry Galette/Pie

For the filling:

3 cups pitted and halved cherries
(Can be frozen)
1/3 cup of granulated sugar
1 Tbsp fresh lemon juice
1 Tbsp corn starch

Combine the cherries, sugar, lemon juice, corn starch, in a large bowl.
Toss to combine.

To Finish with Egg Wash:

Egg wash (1 egg white + 1 teaspoon water, whisked together)
1/2 tablespoon sugar

Brush the pastry with egg wash and sprinkle with sugar.

Butter Pie Crust

1 cup (2 sticks) unsalted butter, cut into ¼-inch cubes and chilled
2 ¼ cups all-purpose flour
1 teaspoon salt
8 to 10 tablespoons ice water

Instructions

Preheat the oven: Set it to 375°F.

Prepare the dough:

Mix flour, sugar, and salt in a bowl, then add cubed butter.
Cut butter into the dry mix until you get pea-sized bits of flour-coated butter.

Add water:

Measure 1/2 cup (120ml) of water, then add ice. Measure 1/2 cup again after some melting. Drizzle cold water into the dough, 2 tablespoons (30ml) at a time, until the dough comes together and forms clumps.

Shape the dough:

Place dough on a floured surface and fold it into itself until fully mixed.
Divide dough into two halves, flatten each into a 1-inch thick disc.
Wrap each disc in plastic and refrigerate for 2 hours to 5 days.

Rolling the dough:

Use a rolling pin gently, starting from the center and working outward.
Smooth out any cracks by lightly flouring your surface, rolling pin, and hands.

Proceed with your pie recipe.

Bake the galettes:

Place chilled galettes in the preheated oven for 25-28 minutes, or until edges are lightly browned.