THE J.M. SMUCKER Co

Peach Galette

Prep Time	Cook Time	Serves	Difficulty
25 mins	1 hr 5 mins	12	N/A

Ingredients

- **Crust:**
- 2 cups Robin Hood® Original All Purpose Flour

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- 3/4 tsp salt
- 1 cup All Vegetable Shortening (1 stick)
- 1 egg
- 2 tbsp water, cold
- 1 tbsp white vinegar
- **Filling:**
- 4 cups peaches, peeled and sliced
- 1/2 cup Sugar in the Raw® Natural Turbinado Sugar
- 1/4 cup Robin Hood® Original All Purpose Flour

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- 1 tsp ground cinnamon
- 1 tsp ground ginger
- **Topping:**
- 1 egg, beaten
- 1/4 cup Sugar in the Raw® Natural Turbinado Sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.

Step 3:

Combine flour and salt in a large mixing bowl. Cut shortening into flour with pastry blender or 2 knives until mixture is blended and shortening resembles pea-sized pieces. Beat egg, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of the mixture is moistened. Immediately roll dough out on a lightly floured surface, into a 16” (40 cm) circle. Don’t worry if it comes out a different shape, the more rustic looking the better! Transfer pastry to prepared baking sheet. If dough tears, just push it back together.

Step 5:

Combine peaches, sugar, flour, cinnamon, ginger and nutmeg in a large bowl. Pile fruit mixture in middle of pastry, leaving a 2” (5 cm) border. Fold edges over, overlapping slightly. Brush pastry with beaten egg and sprinkle with sugar.

Step 6:

Bake in preheated oven 65 to 70 minutes, or until crust is dark golden brown and peaches are tender. Cool on wire cooling rack. Serve warm or at room temperature.

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