THE J.M. SMUCKER Co

# Pear & Walnut 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 egg
- 2 tbsp cold water
- 1 tbsp white vinegar
- **Filling:**
- 4 pears peeled, cored and sliced
- 1 cup coarsely chopped walnuts
- 1/2 cup SUGAR IN THE RAW® Natural Turbinado Sugar
- 1/4 cup Robin Hood® Original All Purpose Flour

  **Robin Hood®** Original All Purpose Flour

- 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 pears, walnuts, 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 pears are tender. Cool on wire cooling rack. Serve warm or at room temperature.

## Images