

### **Sarah's Mini Peach Galettes**

**Makes: 4 or 6 individual galettes**

**Ingredients:**

1 unbaked pie crust (homemade or storebought), refrigerated  
1 pound peaches (fresh or frozen\*), cut into ½-inch thick slices  
1 tablespoon all-purpose flour  
2 tablespoons brown sugar  
2 tablespoons granulated sugar  
¾ teaspoon ground cinnamon  
1 teaspoon pure vanilla extract  
1 tablespoon butter, cut into ¼-inch pieces



\*For frozen peaches, thaw first and add another tablespoon of flour to the filling.

**Directions:**

**To form the galettes:** Divide the disk of dough into 4 or 6 wedges. Use your hands to shape each wedge into a ball and then flatten it into a disk. Lightly flour a work surface and roll each wedge into thin circles of similar size – they do not have to be perfect circles.

Place the dough circles onto the parchment-lined baking sheet and refrigerate for 15 minutes while you prepare the peach filling.

**To prepare the filling:** In a small bowl, combine the flour, sugars and cinnamon. Place the sliced peaches in a medium bowl and add the flour mixture and vanilla. Stir well until well combined. If using frozen peaches, be sure to thaw them first and drain any excess liquid before adding the flour mixture.

**To assemble the galettes:** Remove the baking sheet with the dough circles from the refrigerator. Place a half-cup of the peaches in the center of each circle, but do not include any of the excess juice.

Dot the peaches with several small pats of butter. Pinch the sides of the pastry together, accordion style, then cup your hands around the folds and gently press them down and inward to create a bundle to hold the peaches.

Refrigerate the galettes for 20 minutes before baking (the cold will enhance the flakiness of the pastry crust).

**To freeze unbaked galettes:** Place the baking sheet with the galettes in the freezer for one hour until hard and firm. Wrap each galette tightly in plastic wrap and then transfer to a plastic freezer bag or airtight container and freeze for several months. There is no need to thaw them before baking, but you may need to extend the baking time by 5 to 10 minutes.

**To bake:** Prepare an egg wash by mixing one egg with 1 teaspoon of water. Brush the crust of each galette with the egg wash and sprinkle with sugar for a golden brown finish. Bake in the center of the oven until the crust is golden brown and the peaches are bubbling, about 25 to 28 minutes. Remove from the oven and transfer to a wire rack to cool. Serve warm or at room temperature.

### **Sarah's All-Butter Pie Crust**

**Makes: 1 pie crust**

**Ingredients:**

1 ¼ cups all-purpose flour

1 ½ teaspoons granulated sugar

½ teaspoon salt

½ cup (1 stick) unsalted butter, cut into 1/2-inch cubes and chilled until very cold

5 tablespoons very cold water

**Directions:**

In a food processor, mix the flour, sugar and salt together until combined, about 15 seconds. Add the very cold butter and pulse 8 to 10 times, until the mixture appears coarsely ground with large pats of butter still visible.

Add the water and pulse again about 8 to 10 times, just until the dough begins to form clumps but is still crumbly. The sound of the processor will change once the dough starts coming together, which is an indicator that it is ready.

Turn the crumbly dough out onto a large piece of plastic wrap and use the plastic to pull the dough together, then gently flatten it into a disk about 1 inch thick whilst inside the plastic. Wrap the disk tightly in the plastic and refrigerate for at least one hour before using, or up to 3 days. The dough can also be frozen in a plastic freezer bag for several months – thaw overnight in the refrigerator before using.

**Sarah's Tips:**

- To achieve the best crust, use very cold butter and water and avoid mixing or handling the dough too much.
- Small bags of pre-measured butter cubes will keep in the freezer for months, so you have them available when needed.
- This recipe can be doubled to make 2 crusts.

**For more great recipes and event updates,  
join my mailing list at [sarahnasello.com](http://sarahnasello.com) and follow me on social media:**

**Website: [sarahnasello.com](http://sarahnasello.com)**

**Instagram: [@sarahnasello](https://www.instagram.com/sarahnasello)**

**Facebook: [facebook.com/sarahgnasello](https://www.facebook.com/sarahgnasello)**