

Autumn Fruit Galettes with Cardamom and Cinnamon

(recipe makes 9 mini galettes)

Ingredients

for pastry crust

2 ½ cups flour
1 tbsp granulated sugar
1 tsp salt
12 tbsp chilled unsalted butter
1 egg
8 tbsp ice water

for filling

almond flour
fruits of choice (e.g., apples, pears, persimmons)
honey
pinch of cardamom
pinch of cinnamon
slivered almonds

for galette rim

1 egg
2 tbsp water
sparkling sugar

Instructions

Mix flour, granulated sugar, salt, butter, and 8 tbsp ice water together in large bowl. Knead into dough. Divide into 9 balls. Roll balls into circles about ¼ inch thick and 6 inches across for pastry crusts. Place crusts in layers on parchment paper in refrigerator, covering the top layer of crusts with another piece of parchment paper.

Chill pastry crusts at least 30 minutes, up to 1 day, in the refrigerator.

Preheat oven to 400° F.

Remove pastry crusts from refrigerator. Sprinkle almond flour into center of crusts, leaving about 1 ½ inches on the outside without almond flour. Cut fruit into thin slices and arrange on top of almond flour. Drizzle fruit with honey and sprinkle lightly with cardamom and cinnamon. Wet fingers and carefully fold the rim of each galette up, folding over the edge of the filling and pleating the dough as you go.

Whisk 1 egg and 2 tbsp water and brush mixture over the galette rims. Sprinkle rims heavily with sparkling sugar.

Place galettes on parchment paper-lined baking sheets and bake for 35 minutes or until crust is golden.

Remove from oven and garnish with slivered almonds. Enjoy!