

Peach Galette



Servings:

6 servings

Prep Time:

10 minutes

Cook Time:

30 minutes

Ingredients

- 1 ea **Pillsbury Pie Crust**
- 4 **Peaches**, sliced thin
- ½ cup **Coconut Sugar**
- 3 tbsp **Corn Starch**
- 1 tsp **Lime or Lemon Juice**
- ¼ tsp **Salt**
- 1 tbsp **Cold Butter**, cut into small pieces
- 1 **Egg White**, for egg wash
- ½ tbsp **Water**, for egg wash
- 1 tbsp **Sanding Sugar**

Method of Preparation

Step 1

Preheat oven to 375°F.

Toss peaches gently with coconut sugar, cornstarch, lime juice and salt.

Step 2

Roll out the pie crust on a parchment lined baking sheet.

Arrange the peach slices in a circular pattern, leaving 2" of pie crust around the sides.

Step 3

Fold the sides inward, slightly overlapping each other.

Add butter pieces to the tops of the peaches.

Step 4

Lightly brush the crust with an egg wash and sprinkle with sugar.

Bake for 28-30 minutes.

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