



Pear & Dried Cherry Galette

Prep: 25 minutes

Bake: 25 minutes • Serves: 8

Streusel

- ¼ cup Essential Everyday® all-purpose flour
- 3 tablespoons Essential Everyday® oats
- 3 tablespoons Essential Everyday® brown sugar
- ⅛ teaspoon ground cinnamon
- 2 tablespoons Essential Everyday® unsalted butter, room temperature

Galette

- ½ (15-ounce) package Essential Everyday® refrigerated pie crusts (1 pie crust)
- 3 tablespoons Essential Everyday® all-purpose flour plus additional for dusting
- 4 ripe Anjou, Bartlett or Bosc pears, peeled, cored and sliced ¼-inch thick
- ½ cup dried cherries
- ¼ cup Essential Everyday® granulated sugar
- 1 tablespoon fresh orange juice
- 1 teaspoon orange zest
- ⅛ teaspoon ground cinnamon
- 1 County Market® large egg
- 2 teaspoons water

1. Preheat oven to 400°. Line rimmed baking pan with parchment paper.

2. Prepare Streusel: In large bowl, whisk together flour, oats, brown sugar and cinnamon. With pastry cutter or fingertips, cut in butter until pea-sized crumbs form. Refrigerate until ready to use.

3. Prepare Galette: On lightly floured surface, with rolling pin, roll pie crust into an 11-inch round; transfer to prepared pan.

4. In large bowl, toss pears, dried cherries, sugar, orange juice and zest, cinnamon and remaining 3 tablespoons flour until well combined.

5. Leaving 2-inch border, place pear mixture in center of pie crust. Leaving center open, fold sides of dough over pear mixture, allowing pastry to drape.

6. In small bowl, whisk egg and water; brush dough edges of galette with egg mixture and sprinkle center of pear mixture with streusel.

7. Bake 25 to 30 minutes or until crust is lightly browned; cool 1 hour before cutting to serve warm.

Approximate nutritional values per serving:

321 Calories, 10g Fat (5g Saturated), 30mg Cholesterol, 129mg Sodium, 54g Carbohydrates, 4g Fiber, 3g Protein