

Summer Fruit Galette

Hazel Blue Acres – Silvana, WA

1 pkg. (8 oz) cream cheese, softened

½ cup powdered sugar

3 Tbs. cornstarch, divided

1 whole egg, separated

2 Tbs. sugar, plus a little extra for sprinkling

1 tsp. vanilla extract or ½ tsp. almond extract

1 pie crust (homemade or 14.1 oz box) (To my homemade I add about 1 T sugar.)

2 cups blueberries & fruit/berries (pick one or put together a mix)

Adjust oven rack to lowest position and heat oven to 400 degrees.

Mix cream cheese, powdered sugar, 2 tablespoons of the cornstarch & the egg yolk in a medium bowl.

In a separate medium bowl, mix fruit, 2 tablespoons of sugar, remaining tablespoon of cornstarch, and vanilla or almond extract.

Place pie dough on a lightly floured surface and roll to about 13 inches in diameter. Slide onto a cookie sheet or pizza pan.

Spread the cream cheese mixture evenly onto the crust, leaving a 2-inch border.

Scatter fruit/berries evenly over the cream cheese mixture.

Fold the pastry border over the fruit.

Brush the dough perimeter with the egg white & sprinkle with a little sugar.

Bake the galette until golden brown & bubbly, about 30 minutes.

Loosen with a metal spatula and slide onto a wire rack to cool slightly. Serve warm.

Serves 6 made with mixed berries.

Source is “ThreeManyCooks” in the USA Weekend magazine.