

CHERRY-ALMOND GALETTE

Ingredients:

- For the pastry dough (enough for three 9-inch pies or galettes)
 - 4 cups flour
 - 2 sticks of cold butter (each stick is ½ cup)
 - ½ cup of cold shortening
 - 1 tablespoon sugar
 - 1 teaspoon salt
 - ½ cup of ice water

 - 1 egg (for egg wash)
 - Turbinado sugar

- Filling
 - 4 cups cherries, pitted and halved
 - 2 tablespoons fresh lemon juice
 - ½ teaspoon of almond extract
 - 1/3 cup sugar
 - 3 tablespoons flour
 - ¼ cup of almond flour or 1 cup of almonds

Instructions:

Preheat the oven to 400 degrees.

To make the filling

1. If you have almonds instead of almond flour, throw the almonds into a food processor or blender, and pulse the almonds until very fine. Set aside.
2. Place the cherries in a small bowl and add the lemon juice, almond extract, sugar, and flour. Stir gently to combine and place in the refrigerator while you make the pastry dough.

To make the pastry dough

3. Cut your butter ½ inch cubes and place in the refrigerator while you prepare the flour. (When it's stifflingly hot, and I can feel the butter melting as I cut, I like to place it in the freezer).
4. In a standing mixer (with dough hook attachment), on low speed, stir the flour mixture.
5. Add the cold butter and cold shortening and mix on low speed until the butter is the size of peas.
6. With the mixer spinning, add the ice water a little at a time and mix until the dough begins to form a ball.
7. Take the dough out of the mixer and place on a floured surface.

8. Cut the dough into three even-sized parts. Take two parts, and use a rolling pin to flatten them into two discs. Then cover each disc with plastic wrap, and place in the refrigerator to use a later time.
9. Take the third part of the pastry dough and cut again into two equal parts. These parts will be the crusts for your 2 small galettes. If you want to make one large 9-inch size galette, you can skip this step.
10. Place flour on your rolling pin and roll each part of the pastry into circles about 1/4 inch thick.
11. Place both parts of the pastry dough onto a rimmed baking sheet lined with parchment paper.

To finish up the galettes

12. Sprinkle almond flour evenly between the pastry.
13. Then top each with the cherry filling (evenly between the two), within 1 inch of the edge.
14. Fold the pastry edge up and over the cherry filling to create a 1-inch border for each galette.
15. Baste the borders with egg wash (1 egg beaten with 2 teaspoons of water).
16. Sprinkle the borders with turbinado sugar.
17. Place into the oven and bake for 30-35 minutes until the pastry is golden brown and the filling is bubbling.
18. Transfer the galettes to a rack and let cool. Serve warm or at room temperature.

Of note: I like to buy shortening in the stick form too. Makes measuring much easier. And when you have in stick form, you can treat it the same as the butter (cut into cubes) and place into the refrigerator to keep cold.

Recipe by [Six Snippets](#)