

Mixed Berry Galettes

<http://userealbutter.com/2009/03/20/mixed-berry-galette-recipe/>

*adapted from Baking with Julia by Dorie Greenspan – contributed by Flo Braker
makes four 5-inch galettes*

pâte sucrée

recipe adapted from [Tartelette](#)

2 cups flour

4 tbsps sugar

pinch of salt

4 oz. butter

1 egg

1 tsp vanilla mixed with 3-4 tbsps cold water

Mix the flour, sugar, and salt in a large bowl. Cut the butter into the dry ingredients to resemble coarse crumbs. Make a well in the mixture and add the egg. Mix the flour into the egg, incorporating more flour mixture and adding a tablespoon of water/vanilla at a time until the dough is moist enough to come together. I had to press mine into a ball, but it did stay. Wrap the dough in plastic and place in the refrigerator for 30 minutes.

filling

2 cups mixed berries, use fresh – frozen is too runny (raspberries, blueberries, black raspberries)

2 tsps sugar

2 tbsps cold butter, cut into 16 pieces

water

2 tsps turbinado sugar

Preheat oven to 350°F (or for 8500 ft. 375°F). Line a baking sheet with parchment paper. Remove the dough from the refrigerator and cut into four pieces. Roll each dough ball on a lightly floured surface into a disk about 6-7 inches in diameter and 1/4 inch in thickness. Place the dough on the parchment and pile 1/2 cup of berries in the middle. Sprinkle with 1/2 teaspoon of sugar and dot with four pieces of butter. Fold the edges of the dough up and over the edge of the berries (but don't cover them up entirely, they're prettier with the guts showing). Brush water on the edges of the dough and sprinkle with 1/2 teaspoon of turbinado sugar. Bake for 20 minutes (23 minutes at 8500 ft.). Serve warm.