

BLUEBERRY AND SOUTHERN PEACH GALETTE

By Camine Pappas/2013

Prep Time: 25 min. Total Time: 1.5 hours. Let cool for 2 hours.

1 pint container blueberries, rinsed
2 large, ripe, sweet peaches peeled and diced into small 1/2 inch pieces
Zest from one whole lemon
1T fresh lemon juice
1/2 C granulated sugar
1/2 t cinnamon
1 T Brandy or Orange Juice
1 whole package prepared pie crust mix (use all of it, even though it's for 2 crusts)
flour for dusting work surface and rolling pin
Coarse sugar for garnish
Lots of whipped cream so everyone worships you!



Preheat oven and line a baking sheet with parchment paper and dust with flour. Empty the box of mix into a large bowl. Make the entire mix, roll out to large 14" circle, still keeping the dough thick. Place on cookie sheet. Mix all other ingredients and place mixture in center of dough, fold up edges, sprinkle with a little sugar and cinnamon on crust. Place in 350 degree oven for 65 minutes, until golden brown.

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