



FIVE SPICE CANDIED PEACH MINI GALETTES

Camine Pappas / June 2018/ Serves 6

INGREDIENTS:

¼ t each of Cinnamon, Ginger, Cloves,
Cardamom and Coriander
Sprinkle of cracked black pepper
2 T light brown sugar
Dusting of raw sugar
3 T heavy cream
1 package pie crust mix for 1 crust
3 large peaches, unpeeled
4 T butter

METHOD:

Slice the peaches into sixths, leaving skin on. Arrange in a saucepan with the melted butter, and add the brown sugar, cinnamon, cloves, cardamom, coriander powder, and cracked black pepper. Let come to a bubble and cook down for about 3-4 minutes. Add a splash of bourbon and let reduce for another 4 minutes. Let cool. When cool arrange 3 to 4 slices in the center of a 5 inch round circle of rolled pie crust dough. You should have about 8 discs of dough. Brush the crust with the cream and dust with raw sugar. Bake in a 400 degree F oven until browned, about 15-20 minutes.



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