

Dessert

Fresh Cherry Galette

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Servings: 6

Preparation Time: 26 minutes

Start to Finish Time: 1 hour 11 minutes

The galette looks and sounds fancy, but with its free-form shape, it's ridiculously easy. Rainier cherries have a pale, creamy flesh and are larger and sweeter than Bing cherries. If you opt for another variety, add an extra tablespoon of sugar.

1/2 package (14.1 ounce) refrigerated pie dough

3 tablespoons granulated sugar, divided

1 1/2 teaspoons cornstarch

3 1/2 cups (1 1/4 pounds) fresh Rainier cherries, pitted

1/2 teaspoon lemon rind, grated

2 teaspoons fresh lemon juice

1 1/2 tablespoons buttermilk

1 tablespoon turbinado sugar

Preheat the oven to 400 degrees.

Line a baking sheet with parchment paper. Unroll the pie dough onto the parchment and roll to a 12-1/2-inch circle.

Combine one tablespoon of granulated sugar and 1 1/2 teaspoons of cornstarch, stirring with a whisk. Sprinkle the cornstarch mixture over the dough, leaving a 2-inch border.

Combine the cherries, remaining two tablespoons of granulated sugar, lemon rind and lemon juice. Toss well to coat.

Arrange the cherry mixture over the dough, leaving a 2-inch border. Fold the dough border over the cherries, pressing gently to seal (the dough will only partly cover the cherries). Brush the edges of the dough with buttermilk. Sprinkle the turbinado sugar over the cherries and edges of the dough.

Bake for 25 minutes or until the dough is browned and the juices are bubbly.

Remove from the oven. Cool on the pan at least 20 minutes before serving.

Per Serving (excluding unknown items): 36 Calories; trace Fat (0.8% calories from fat); trace Protein; 9g Carbohydrate; trace Dietary Fiber; trace Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 0 Fat; 1/2 Other Carbohydrates.