

Deborah Adams's
Rustic Pear and Apple Galette

Serves 4-6

2 ready-made refrigerated pie crusts, room temperature

2 Granny Smith apples, peeled, and thinly sliced

2 Bartlett Pears, peeled and thinly sliced

½ cup granulated sugar

2 tbsp lemon juice

½ tsp cardamom

½ tsp cinnamon

¼ tsp nutmeg

2 tbsp butter, cubed

Preheat oven to 400°

Put all sliced apples and pears into a bowl, add sugar, spices and lemon juice

Roll out first pie crust and flatten edges. Roll out next pie crust directly on top of next pie crust. Keep them together as if one crust.

Stir well and arrange apple and pear slices evenly on top of crusts leaving a 2" border all around. Reserve liquid, sugar and spices in bowl

Holding both crusts together, fold up and over the outer edge of apples and pears all the way around.

Pour the leftover liquid and sugar from apples and pear bowl on top of fruit.

Add butter cubes over the top.

Oil a sheet pan, or cover in parchment paper and place the galette in the center.

Bake for 35-40 minutes until fruit is cooked and crust is golden brown.

Serve with ice cream and caramel sauce or whipped cream.

Chef's Note: If the crust is getting too brown, loosely lay a sheet of aluminum foil over the top. You can use all one fruit or any combination that is similar in size and density. Peaches, pears and apples are all good choices.