



Late Summer Plum Galette

Makes: 8 servings

Prep Time: 25 minutes Cook Time: 40 minutes

Total Time: 1 hour & 50 minutes

Pastry Dough:

- 1 & 1/4 cups all-purpose flour, plus more for dusting
- 2 tbsp sugar
- 1/4 tsp salt
- 1 stick cold unsalted butter, cubed and chilled
- 1/4 cup ice water

Filling:

- 8 to 10 firm-ripe plums, assorted types, pitted and sliced thinly
- 2 tbsp flour
- 5 tbsp sugar, or to taste
- 1 large egg, beaten with 1 tbsp water
- Turbinado sugar

In a food processor, add the 1 & 1/4 cups of flour, 2 tablespoons of sugar and the salt and pulse to combine. Add the butter and pulse until the mixture resembles coarse meal. Sprinkle on the ice water and pulse until the dough just barely comes together. Gather the dough and pat it into a disk. Wrap the dough in plastic and refrigerate until chilled, about 30 minutes.

Preheat the oven to 400°F and position a rack in the lower third. Line a baking sheet with parchment paper. Working on a lightly floured surface, roll out the disk of dough to a 12-inch round; transfer to the baking sheet. Chill the dough until firm, 15 minutes.

Leaving a 2" border, sprinkle the surface of the dough with 2 tablespoons flour and 1 tablespoon of the sugar.

Place the plum slices on the dough. You can arrange them artfully or place them helter-skelter; either way, it will look lovely.

Carefully draw up the dough from the sides and fold it over to form the rim. Make sure there are no cracks where juices can run out during baking.

Brush the rim of the dough with egg wash and sprinkle generously with Turbinado sugar. Sprinkle the plums with the remaining 4 tablespoons sugar, or more, depending on sweetness of plums.

Bake until well-browned and bubbly, about 40 minutes, rotating as needed so the tart browns evenly. Transfer to a cooling rack so the bottom crust doesn't get soggy.

Serve the galette warm with a scoop of vanilla ice cream.