



Makes: 8 servings

Prep Time: 20 minutes Cook Time: 40 minutes

Total Time: 1 hour plus chill time 30 minutes

## Ingredients

### For the Pie Crust:

- 1 & 1/4 cups all-purpose flour
- 2 tbsp granulated sugar
- 1/4 tsp salt
- 1/2 cup unsalted butter, cold and cut into cubes
- 2 to 3 tbsp ice water
- 1 egg, for egg wash

### For Cherry Filling:

- 1 & 1/2 pounds fresh cherries, rinsed and pitted
- 1/4 cup granulated sugar
- 1/4 cup cornstarch
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract

## Instructions

To make the pie crust, place the flour, sugar, and salt in a food processor. Add the cold butter cubes to the food processor and pulse until the mixture resembles wet sand and no large chunks of butter remain.

Add in the ice cold water, one tablespoon at a time. If your dough has come together, don't add any more water. You want just enough to bind the dough. Mix until just combined. Turn the dough out of the food processor and form into a flat oval disk and wrap in plastic wrap. Place in fridge for at least 30 minutes, up to 2 days, or freeze for up to a month.

After the dough has chilled and you are ready to make the galette, preheat the oven to 375°F and line a baking sheet with parchment paper.

Sprinkle a work surface with flour. Roll your dough out into a 12-inch circle. Place dough onto prepared baking tray. Place a 9-inch cake pan in the center of the circle and press down ever so slightly. This will create an indentation to show exactly how far out to place your filling.

To make the cherry filling, place the pitted cherries in a large bowl and add the granulated sugar, cornstarch, vanilla, and almond. Toss together to evenly coat the cherries. Let sit a few minutes until there are no more "white" spots on the cherries (you want the cornstarch and sugar to dissolve a bit).

Place the cherries in the center of the pie crust in an even layer. Lift the edges of the pie dough in towards the center, folding every 3-4 inches as you go around.

Mix the egg with 1 tablespoon water and brush over crust. Top with coarse sugar if desired. Bake for 30-40 minutes, until the filling is bubbling and the crust is golden brown. Serve with vanilla ice cream!

*Recipe by Broma Bakery*