

Peach Galette

Ingredients for Crust:

- 1 c. whole wheat pastry flour
- ¼ c. almond flour
- ¼ c. pecans, finely chopped
- ½ t. salt
- Pinch of cardamom
- 4 T. coconut butter
- 3-4 T. cold water
- 1 T. unsweetened almond milk
- 1 t. organic cane sugar (to sprinkle on top)

Directions:

1. Whisk dry ingredients together.
2. Add coconut butter and mix with fork.
3. Add cold water gradually. Form into ball and let refrigerate while preparing filling.

Ingredients for filling:

- 3 c. peaches, sliced
- 3 T. organic cane sugar
- 2 T. cornstarch
- 1 T. white spelt flour
- Pinch of lemon powder or ½ t. lemon juice
- Pinch of salt

Directions:

1. Stir all ingredients together.
2. Lay down parchment paper (moistening the counter underneath helps to keep it from sliding) and roll out crust into a big circle, as if making a pie crust.
3. Spoon peach filling into middle of crust and fold up edges.
4. Brush with almond milk and sprinkle with 1 t. organic cane sugar.
5. Bake at 400° for 30 minutes until lightly browned and peaches are bubbling. Good served warm.