



BLUEBERRY CINNAMON GALETTE



SERVES: 2-4 | PREP TIME: 15M | COOK TIME: 20M

GLUTEN FREE VEGETARIAN

INGREDIENTS:

For the Crust:

1 ½ Cups Gluten-Free All-Purpose Flour

½ Cup White Sugar

¼ Tsp Salt

1 Stick Cold Butter (Cubed)

2 Large Eggs (Divided)

-OR- Frozen Pie Pastry
(*if you don't want to make your own crust)

Cane Sugar (For the Crust)

For the Filling:

¾ Cup Crofter's Organic Premium Blueberry Blast Fruit Spread (Divided)

4 Cups Fresh Blueberries

2 Tbsp Corn Starch

1 Tbsp Cinnamon

1 Lemon (Zested)

DIRECTIONS:

1. First, preheat the oven to 400°F. Prepare the crust by adding the flour, sugar, salt, and butter into a food processor. Pulse until the butter is spread throughout the mixture. Add in 1 egg and continue to mix. Once the mixture starts to come together, remove from the processor. Gently kneed on the counter to further bring it together.
2. Next, on a lightly floured surface roll out the dough into a 12 inch circle and place on a baking sheet lined with parchment paper. Set in the refrigerator while you prepare the blueberry filling.
3. In a medium bowl, add in the fresh blueberries, ¼ Cup of the Crofter's Organic Premium Blueberry Blast Fruit Spread, corn starch, cinnamon, and lemon zest. Mix gently with a spatula to coat all the blueberries. Place in the fridge until ready to use.
4. Next, remove the dough from the fridge and spread the remaining ½ cup of the Crofter's Organic Premium Blueberry Blast Fruit Spread on the bottom of the crust. Leaving a 1 inch space from the edge, adding the blueberry filling on top. Fold the edge of the crust over the filling leaving the center slightly exposed. Beat the remaining 1 egg, lightly brush the crust with the egg wash and sprinkle with cane sugar.
5. Bake at 400°F for 20 minutes (until the crust is golden brown). Once cooked, remove from oven, allow to completely cool before cutting. Serve and enjoy!