

## Blueberry Galette



PHOTO: Used by permission of Making It Meatless.

### Ingredients:

1 disc pie crust dough  
1/3 c. sugar + additional for sprinkling  
3 T. cornstarch  
1/4 t. salt  
1/4 t. cinnamon  
1 16-oz. bag frozen blueberries (3 c. berries)  
Zest and juice from one lemon  
1 t. vanilla  
1 T. butter  
1 egg

### Instructions:

Preheat oven to 400 degrees.

Sprinkle parchment paper with flour. On a flat surface, place dough in the center of the parchment and sprinkle with a bit more flour. Roll into a 14-inch circle. Slide the dough covered parchment onto a round baking sheet (rectangle if you don't have a round one).

In a medium bowl, mix 1/3 c. sugar, cornstarch, salt and cinnamon. Stir in blueberries, lemon juice and zest, and vanilla. Pour into center of crust, spreading fruit to 1 1/2 - 2-inches from edges. Dot with butter. Fold outer edges of crust over fruit, folding it over itself as needed.

Beat the egg and brush over crust. Sprinkle with additional sugar.

Bake in the center of the oven for 30 minutes or until golden. Serves 8

**Note:** Use coarse sugar for sprinkling if desired. Fresh fruit may also be used. Decrease cornstarch to 2 T. if using fresh strawberries and increase sugar to 1/2 c.