



THE J.M. SMUCKER Co

Pear & Walnut Galette

Prep Time Cook Time Serves Difficulty

25 mins 1 hr 5 mins 12 N/A

Ingredients

- **Crust:**

- 2 cups Robin Hood® Original All Purpose Flour

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- 3/4 tsp salt
- 1 cup All Vegetable Shortening
- 1 egg
- 2 tbsp cold water
- 1 tbsp white vinegar

- **Filling:**

- 4 pears peeled, cored and sliced
- 1 cup coarsely chopped walnuts
- 1/2 cup SUGAR IN THE RAW® Natural Turbinado Sugar
- 1/4 cup Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 tsp ground cinnamon
- 1 tsp ground ginger

- **Topping:**

- 1 egg, beaten
- 1/4 cup SUGAR IN THE RAW® Natural Turbinado Sugar

Directions

Step 1:

Preheat: oven to 375°F (190°C). Line a baking sheet with parchment paper.

Step 3:

Combine flour and salt in a large mixing bowl. Cut shortening into flour with pastry blender or 2 knives until mixture is blended and shortening resembles pea-sized pieces. Beat egg, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of the mixture is moistened. Immediately roll dough out on a lightly floured surface, into a 16" (40 cm) circle. Don't worry if it comes out a different shape, the more rustic looking the better! Transfer pastry to prepared baking sheet. If dough tears, just push it back together.

Step 5:

Combine pears, walnuts, sugar, flour, cinnamon, ginger and nutmeg in a large bowl. Pile fruit mixture in middle of pastry, leaving a 2" (5 cm) border. Fold edges over, overlapping slightly. Brush pastry with beaten egg and sprinkle with sugar.

Step 6:

Bake in preheated oven 65 to 70 minutes, or until crust is dark golden brown and pears are tender. Cool on wire cooling rack. Serve warm or at room temperature.

Images

