



FINCH + FENNEL

Cranberry Walnut Galette

DOUGH INGREDIENTS:

1 ½ c All Purpose Flour
1 c Butter, cold
1 ½ tsp Granulated Sugar
¾ tsp Salt
1 tsp Cinnamon

GALETTE FILLING INGREDIENTS:

1 Jar F+F Cranberry Walnut Relish
½ c Cranberries, frozen or fresh
¼ c Walnuts, chopped
Juice of One Orange

Whipped Cream for topping (optional)

DIRECTIONS:

1. Place flour into a large mixing bowl.
2. Use a cheese grater to grate cold butter directly into the mixing bowl.
3. Add the sugar, salt & cinnamon into the bowl.
4. Combine until a dough ball forms making sure the butter does not get too soft.
5. Wrap in plastic wrap. Place in fridge to rest.
6. To begin the galette filling, place all filling ingredients into a sauté pan on medium heat & cook for about two minutes, until bubbly & thickened a bit.
7. Remove from heat & let cool.
8. Remove dough from fridge, and roll out into a 12-inch disc, about ¼ inch thick.
9. Preheat oven to 375°F.
10. Place dough on a lined sheet tray, then pour cooled cranberry mixture into the middle of the dough, leaving a 1 ½" border.
11. Fold the outer edges of the dough towards the center.
12. Bake for 15 minutes at 375°F; reduce to 350°F & bake for another 20-25 minutes, or until bubbly & golden brown.
13. Let cool for at least 20 minutes, then top with whipped cream & serve.



Enjoy!

