



## [Strawberry Rhubarb Galette](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 Minutes

Cook Time: 20 Minutes

Total Time: 1 Hour 40 Minutes

### Ingredients:

- 1 cup Rhubarb, fresh or frozen, cut in pieces
- ¼ cup Sugar
- 1 cup Strawberries, fresh or frozen, cut in pieces
- 1 tsp Vanilla
- 1 TBSP Cornstarch
- 1 TBSP Water
- 1 Pie Dough Shell, premade
- 1 Egg, beaten
- 2 TBSP Demerara Sugar you could also use decorator white or clear sugar crystals

### Directions:

- Add the sugar and rhubarb together in a bowl. Mix well and let sit for 30 minutes.
- After 30 minutes is up, add the strawberries along with the rhubarb mixture to a pot. Bring to a low boil.
- Add the vanilla; stir.
- When the mixture begins to break down and combine well together, add the cornstarch and water together in a small bowl. Mix well and then add it to the fruit mixture. Stir until the mixture thickens.
- Remove from the heat and let cool to warm.
- Meanwhile, remove the pie dough from the shell and let it come to room temperature. Take it out of the pie tray or unroll it (depending on what type of pie crust you purchased) and place on a parchment lined baking sheet.

- When the mixture has cooled to a warm temp, carefully spoon it all into the center of the pie dough.
  - Begin to fold in the sides of the pie dough to cover about half of the filling. You want the center of the filling exposed.
  - After folding over all the sides, place the baking pan in the fridge for 10 minutes to cool.
  - Preheat oven to 350°.
  - After ten minutes, remove the dough galette from the refrigerator.
  - Brush the exposed raw dough edges with a beaten egg and small splash of water mixture.
  - Sprinkle the demerara sugar over the surface of the egged, raw dough.
  - Place in the preheated 350° oven and bake for 18 – 20 minutes or until the crust is golden brown.
  - Allow the baked strawberry rhubarb galette to cool completely before removing it from the baking pan.
  - Sprinkle with powdered sugar if desired.
- Makes 6 servings Strawberry Rhubarb Galette