



ORCHARD PEACH GALETTE

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

20 minutes

COOK TIME

25 minutes

SERVES

8

INGREDIENTS

4-5 Peaches

½ cup **Oregon Growers Orchard
Peach Fruit Spread**

1 teaspoon cinnamon

¼ teaspoon nutmeg

¼ teaspoon ginger

1 tablespoon cornstarch

¼ teaspoon salt

1 tablespoon Lemon juice

1 teaspoon Vanilla

1 egg

Puff pastry

1 tablespoon **Oregon Growers Orchard
Peach Fruit Spread** (optional)

PREPARATION

1. Preheat oven to 425 degrees f.
2. Mix together Orchard Peach fruit spread, cinnamon, nutmeg, ginger, cornstarch, and salt in a small bowl.
3. In a large bowl, Toss peaches in lemon juice and vanilla extract. Coat in fruit spread mixture and allow peaches to sit for 10 minutes.
4. Place a large piece of parchment paper onto a work surface and sprinkle with flour. Place thawed puff pastry sheet onto parchment paper and gently roll out to smooth the edges.
5. Place peach slices onto puff pastry leaving about 1 inch space on the sides.
6. Wrap puff pastry. Beat an egg in a small bowl and brush the edges of the puff pastry. Sprinkle with coarse sugar (optional).
7. Bake in preheated oven for 25-30 minutes until sides of puff pastry are browned and peaches are softened.
8. Place 1tbs fruit spread in a small bowl and microwave for 20-30 seconds. Brush the top of the peaches.

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