

# Easy Rustic Fruit Galette

## Ingredients

- 1 (9 inch) refrigerated or homemade pie crust
- 2 Tbsp. sugar plus 1 tsp. for sprinkling on crust
- 1 Tbsp. cornstarch
- 1 large egg beaten
- 2-3 cups sliced fresh fruit (single fruit or any combination of blueberries, raspberries, strawberries, etc.)

## Instructions

1. Preheat oven to 400 degrees.
2. Lay out pie crust on a baking sheet or cast iron lined with parchment.
3. Gently mix together fruit, sugar and cornstarch. Strain any extra juices.
4. Pour the mixture in center of flat pie crust leaving a 2-inch border.
5. Fold up uncovered border over the edge of the fruit and pinch into pleats.
6. Brush crust with beaten egg and sprinkle 1 tsp of sugar.
7. Bake 12 to 15 minutes in preheated oven until crust is lightly browned.
8. Serve warm or at room temperature.

