



Christmas Gallete

READY IN



45 min.

SERVINGS



12

CALORIES



281 kcal

SIDE DISH

Ingredients

- ☐ 1.5 cups flour
- ☐ 18 ounces purée of usa bartlett pear firm cored ripe peeled cut into 1/2-inch cubes (2 1/2 cups)
- ☐ 1 cup fruit dried diced assorted (such as raisins, cherries, and apricots)
- ☐ 3 medium apples i use 2 granny smith apples cored peeled cut into 1/2-inch cubes (4 cups) ()
- ☐ 0.8 teaspoon ground ginger
- ☐ 2 tablespoons water ()
- ☐ 7 tablespoons orange marmalade divided
- ☐ 0.8 teaspoon salt
- ☐ 2 tablespoons shortening chilled cut into 1/2-inch cubes

- ☐ 4 tablespoons sugar divided
- ☐ 12 servings garnish: whipped cream sweetened
- ☐ 10 tablespoons butter unsalted chilled cut into 1/2-inch cubes ()

Equipment

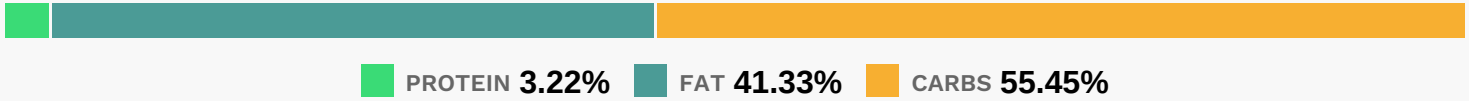
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ aluminum foil

Directions

- ☐ Mix flour, sugar, and salt in processor.
- ☐ Add butter and shortening; pulse until coarse meal forms.
- ☐ Add 2 tablespoons ice water; pulse until moist clumps form, adding more water by teaspoonfuls if dry. Gather dough into ball; flatten into disk and wrap in plastic. Chill 2 hours. DO AHEAD: Can be made 1 day ahead. Keep chilled.
- ☐ Let stand at room temperature 30 minutes before continuing.
- ☐ Preheat oven to 425°F.
- ☐ Mix apples, pears, dried fruit, 3 tablespoons marmalade, 3 tablespoons sugar, fresh ginger, and ground ginger in large bowl to coat.
- ☐ Roll crust out between 2 large sheets of waxed paper to 13-inch round.
- ☐ Place sheet of parchment on rimless baking sheet; spray parchment with nonstick spray.
- ☐ Remove top sheet of waxed paper from crust. Invert crust onto parchment, then peel off second sheet of waxed paper. Spoon filling onto crust, leaving 2-inch border around edges. Fold crust border up and over filling, folding and pleating occasionally.
- ☐ Brush crust edges lightly with water.
- ☐ Sprinkle damp crust with remaining 1 tablespoon sugar.
- ☐ Bake galette 50 minutes. Reduce heat to 400°F. Loosely cover filling with small sheet of foil.
- ☐ Bake until crust is deep golden and filling is tender, about 20 minutes longer. Slide knife or offset spatula under galette to loosen from parchment. Cool galette slightly on sheet on rack.

- ☐ Heat remaining 4tablespoons marmalade and1 tablespoon water in smallsaucepan over medium heat,stirring often, until marmalademelts. Spoon marmalade glazeover filling.
- ☐ Serve galette warm orat room temperature withvanilla ice cream or sweetenedwhipped cream.

Nutrition Facts



Properties

Glycemic Index:22.76, Glycemic Load:15.57, Inflammation Score:-4, Nutrition Score:5.0352173991825%

Flavonoids

Cyanidin: 0.71mg, Cyanidin: 0.71mg, Cyanidin: 0.71mg, Cyanidin: 0.71mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 3.43mg, Epicatechin: 3.43mg, Epicatechin: 3.43mg, Epicatechin: 3.43mg Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 1.82mg, Quercetin: 1.82mg, Quercetin: 1.82mg, Quercetin: 1.82mg

Nutrients (% of daily need)

Calories: 281.03kcal (14.05%), Fat: 13.27g (20.41%), Saturated Fat: 7.4g (46.24%), Carbohydrates: 40.04g (13.35%), Net Carbohydrates: 36.8g (13.38%), Sugar: 22.6g (25.11%), Cholesterol: 29.64mg (9.88%), Sodium: 156.1mg (6.79%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.33g (4.65%), Fiber: 3.25g (12.99%), Vitamin B1: 0.14mg (9.45%), Manganese: 0.19mg (9.43%), Vitamin A: 436.04IU (8.72%), Folate: 34.5µg (8.63%), Selenium: 5.7µg (8.15%), Vitamin B2: 0.12mg (6.86%), Vitamin C: 4.96mg (6.01%), Vitamin B3: 1.14mg (5.69%), Iron: 0.97mg (5.41%), Vitamin K: 5.64µg (5.37%), Copper: 0.1mg (4.86%), Potassium: 143.63mg (4.1%), Vitamin E: 0.59mg (3.93%), Phosphorus: 37.74mg (3.77%), Magnesium: 10.67mg (2.67%), Calcium: 23.55mg (2.36%), Vitamin B6: 0.05mg (2.28%), Vitamin B5: 0.17mg (1.7%), Zinc: 0.22mg (1.48%), Vitamin D: 0.2µg (1.33%)