

Blueberry-Apricot Galette

This recipe is the kind you'll want to make right now. Please don't bookmark it for later because we both know you're going to forget and get bogged down with more pressing tasks.

I owe a huge debt of gratitude to my friend and one of my consistent cooking inspirations, [Domenica Marchetti](#). Domenica developed a [strawberry-apricot pie recipe](#) for NPR that's just out of this world, and my galette is a close cousin of her pie. The pastry, which she adapted from an old Betty Crocker recipe, is supremely supple, alliteration aside. Thanks, too, to my friend Katy, who invited me to her family's apricot orchard and didn't give me the stink-eye when I picked an obscene amount of fruit.

Makes one 8" galette (serves 6) or you may double the filling, use both dough disks, and make one giant 12-serving galette (which I did as well)

2 cups all-purpose flour
1 teaspoon salt
12-1/2 tablespoons cold, unsalted butter, cut into large dice
5 tablespoons ice water
1 pound apricots, diced (about 2 cups diced fruit from ~12 apricots)
1 cup blueberries
1/2 cup granulated sugar
2 tablespoons flour
3/4 teaspoon cardamom
1-1/2 teaspoons lemon juice
Milk or heavy cream, for brushing, coarse sugar, for sprinkling, and powdered sugar, for dusting

In a food processor, combine the flour, salt, and butter. Pulse in on-off bursts until the butter is the size of peas. With the machine on, spoon the ice water through the feed tube. Let it run *just* until the dough comes together into a ball. Remove the dough from the machine, divide in half, and flatten each half into a disk. Wrap the disks in plastic and refrigerate for at least 30 minutes. (You will only use one dough disk for the filling indicated in this recipe. Use the remaining disk however you like -- another galette, a pie, or freeze it. But when I freeze pastry dough, I always forget about it. USE IT! You can also double the filling, shmush both dough disks together, and make one very large galette.)

Meanwhile, in a large bowl, combine the fruit, sugar, flour, cardamom, and lemon juice. Toss. You can use this right away, let it stand for 30 minutes while your pastry chills, or even refrigerate it for a few hours.

Preheat the oven to 425°F. Line a rimmed baking sheet with parchment.

Flour your counter. Roll out one dough disk into a rough 12" circle. Transfer to the lined baking sheet. Scrape the filling onto the pastry, leaving a 1-1/4" border. (If you can't fit in all the filling, reserve extra in the fridge for spooning over yogurt.) Use an offset spatula to make the filling as even as possible. Fold in the pastry perimeter, pushing the fruit slightly towards the center and pleating the dough as you work. You should have a fruit "window" in the center about 4" in diameter. Freeze on the baking sheet for 10 minutes.

Brush the pastry with milk or cream and sprinkle about 1-1/2 teaspoons coarse sugar. Bake in the bottom third of the oven until the crust is nicely browned and the filling is very bubbly, 40 to 45 minutes. Cool completely on the baking sheet. Dust with powdered sugar right before serving.