

THRIVE

FRUIT GALETTE

Refresh fruit mixture in 1/2 cup of water. Pour bag #1 into food processor, pulse a few times. Add 1/3 cup of ice water, pulse until dough is clumpy. Add bag #2, pulse until dough is grainy. Pour dough into a medium bowl and add 3-4 tbsp of ice water. Once pinched dough holds together, roll into a ball. Place onto a floured surface and roll into a 10 inch circle. Place onto a cookie sheet lined with wax paper. Add bag #3 to fruit bowl and stir. Scoop fruit onto the center of crust. Fold edges in and pinch the seams. Brush the edges with milk and sprinkle with sugar. Bake at 400 for 25-30 minutes. ENJOY!

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