



Mini Rhubarb Ginger Rustic Galettes

Servings: 16-18 individual pies

Dough Ingredients

I always use the same recipe for pies and galettes - which you can find [here](#).

Refrigerate dough for at least an hour so it is pretty cold but not too hard. I always take the crust out of the fridge a good 15 minutes before I start to roll it.

Filling Ingredients

- 1 ½ lbs trimmed rhubarb (about 6 cups)
- A little less than ¾ c dark brown sugar
- 2 Tbsp ginger, grated
- 2 tsp vanilla

Ingredients to use right before baking

- 2-3 T whipping cream
- ¼ cup mixed cinnamon/sugar

Instructions

Make galette filling:

Trim rhubarb stalks and cut into ½ inch pieces. Add the brown sugar, ginger, and vanilla and stir every few minutes so it brings out the rhubarb juice, about 15 minutes.

Take half the rhubarb out of this bowl and heat it in a saucepan, covering once it starts to simmer. Let it steam for 5-7 minutes until the rhubarb starts to soften. Add this hot mixture to the uncooked rhubarb left in the bowl and let everything sit until it is room temperature.

Meanwhile, preheat the oven to 375 degrees (or 350 convection if you have that feature) with oven racks in the center of the oven. Line two cookie sheets with parchment.

Roll out $\frac{1}{4}$ of the dough and cut into 4-inch diameter circles. Spoon about 1 $\frac{1}{2}$ Tbsp of the rhubarb onto the center of each circular piece of dough. Fold up and pinch the sides around the rhubarb enough to hold it all in. Continue until all the rhubarb is used up. Know that the little pies won't spread out so they can be within an inch of each other.

Use a pastry brush to swipe the dough edges of each little galette with cream and sprinkle the edges with a little cinnamon sugar. Place in the oven for 20-30 minutes until golden brown.

Remove them from the oven and carefully put on a wire rack to cool. You can also freeze these when cool and re-warm slightly before serving. Add a dollop of whipping cream or a scoop of vanilla ice cream if you feel like indulging!

I am even thinking of freezing a batch of uncooked pies so I can enjoy them after rhubarb season. And my rhubarb sauce, from now on, will be made with dark brown sugar and fresh grated ginger.