



Rustic Rhubarb Galette

Serves 8-10

Ingredients

- One pie crust rolled out to about 10-12 inches
- About 3 ½ - 4 cups diced rhubarb, cut about ½ inch thick. (I cut the thick stalks in half lengthwise first)
- ½ cup granulated sugar
- 1 Tbsp cornstarch
- Pinch nutmeg
- ¼ tsp ground cinnamon
- 1 Tbsp fresh lemon juice
- Dash vanilla extract
- Sparkly sugar for the top right before baking
- 2 tsp unsalted butter right before baking

Instructions

Place the rhubarb in a medium bowl. Add everything but the sparkly sugar and butter, and stir well until the sugar liquifies. I leave this on the counter for a few minutes.

Roll out the pie crust to an 11" circle and place it on a parchment-lined rimmed cookie sheet. Put the rhubarb mixture in the center, leaving about a 2" edge without fruit on it. Fold the dough over and pinch to enclose the rhubarb, leaving the center part with the rhubarb open.

Sprinkle crust and top with about 1 teaspoon of sparkly sugar. Dot the butter over the rhubarb.

Bake for 35 minutes until the crust is browned and juices are bubbling. (Note, some of my rhubarb juice ran out of the galette while baking and it still was so good, so don't worry about this.)

Leave the galette on the cookie sheet for 15 minutes, then gently lift the parchment onto a rack to cool.

Once cooled completely, store covered in the fridge. Serve cold or reheat gently. Enjoy!

