

Plum Galette | bites out of life

Adapted from [Martha Stewart](#)

I had exactly enough leftover [hand pie dough](#) to make this recipe, so I used that. The original recipe includes instructions on how to make the galette dough, so if you don't have any frozen dough in your fridge, fret not -- Martha's got you covered. The only difference between the two is that the galette dough has much more sugar in it.

Since I didn't have almonds and my plums were incredibly unripe, I added brown sugar and vanilla extract. Next time, I'd macerate the plums with the sugar and vanilla, so that they take on more sweetness. If your plums are ripe, you don't necessarily need to do this, but if your plums, like mine, were at least a week away from perfection, then you may want to try this. Mix the plums, sugar and vanilla in a bowl and let sit for 20 minutes.

- 1 recipe [pate brisee](#), chilled and ready to be rolled out (or you can use the dough from the original recipe)
- 6 plums, pitted and sliced thinly (keep the slices together)
- 1/4 cup brown sugar, plus more for sprinkling
- 1 teaspoon vanilla extract
- 2 tablespoons milk or heavy cream
- 2 tablespoons butter, cut into 1/4-inch pats



- 1) Preheat the oven to 350°F. Flour your work surface and rolling pin generously. Unwrap your chilled dough (if using frozen dough, make sure it has been thawed completely).
- 2) Begin rolling out, turning and flouring as needed, until the dough has reached 1/4-inch thickness. Transfer to a parchment-lined baking sheet.
- 3) Place the plums on the dough, fanning them out to create a domino-like effect. Leave at least a 2-inch border between the plums and the edge of the dough.
- 4) If you didn't macerate the plums with the sugar and vanilla, add both now, sprinkling over the plums to distribute evenly. Fold the edges over fruit. Brush the edges with milk and sprinkle some sugar on the crust.
- 5) Bake for 60 minutes, then add the pats of butter over top the plums. Bake another 10-15 minutes, until the crust is golden, the plums are soft and the underside is cooked.

From: <http://www.bitesoutoflife.com/2011/08/21/plum-galette/>