

Rhubarb Frangipane Galette

Adapted from Alexandra Cooks blog



1 sheet pie pastry, store-bought (not a formed pie shell)

RHUBARB:

3/4 pound rhubarb, cut into 1-inch lengths, cutting a few longer lengths for top

1/3 cup sugar

zest from one lemon

FRANGIPANE:

1/2 cup almond meal

2 tablespoons sugar

1 pinch salt

1 small egg

2 teaspoons orange liqueur

1/4 teaspoon almond extract

ASSEMBLY:

2 tablespoons melted butter

1 tablespoon sugar, for sprinkling, regular or turbinado

2/3 cup heavy cream, whipped, sweetened, for serving, may also add a few drops of almond extract to the cream

Per Serving (excluding unknown items): 431 Calories; 28g Fat (57.2% calories from fat); 5g Protein; 42g Carbohydrate; 3g Dietary Fiber; 71mg Cholesterol; 232mg Sodium; 19g Total Sugars; 1mcg Vitamin D; 97mg Calcium; 1mg Iron; 288mg Potassium; 96mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 6

1. Preheat the oven to 400°F and place a rack in the center of the oven.
2. RHUBARB: Stir the rhubarb with the sugar and lemon zest in a large bowl and set aside.
3. Pastry: Unroll the pastry dough onto a Silpat or parchment lined sheetpan.
4. FRANGIPANE: Combine almond flour, sugar, salt, egg, orange liqueur and almond extract in a food processor. Purée until smooth, about 10 seconds.
5. Spoon the frangipane into the center of the rolled out dough leaving a 1- to 2-inch border. Pile the rhubarb and all of the juices into the center of the frangipane and spread out to cover. Choose some of the more red pieces of rhubarb and arrange them on top. Carefully bring up the sides, gently crimping pleats as you move around the galette. Do NOT stretch the dough.
6. Brush the edge of the dough with melted butter. If there is any remaining, drizzle the remainder over the exposed rhubarb. Sprinkle the sugar evenly over the top.
7. BAKE for 35 minutes or until golden. Remove pan from the oven and let rest on cooling rack for 5 to 10 minutes or until Silpat or paper is cool enough to handle. Grab the edges of the paper or Silpat and slide to a cooling rack to cool further or to a cutting board to serve. Cut into wedges. Serve on its own or with vanilla ice cream or sweetened whipped cream with almond extract added.