

Apricot-Thyme Galette



- 1 1/2 cups plus 2 tablespoons all-purpose flour, divided
- 3 tblsp ice water
- 1/2 tsp cider vinegar
- 1/8 tsp. almond extract
- 1/3 cup raw sugar, divided
- 1/4 tsp. salt
- 1/4 cup chilled butter, cut into pieces
- 1 1/2 tblsp. cornstarch
- 2 pounds firm, ripe apricots, pitted and cut into quarters
- 1/4 cup apricot jam
- 1 tblsp honey
- 1 tsp. fresh thyme leaves

Preheat oven to 400 degrees.

Lightly spoon 1/4 cup all-purpose flour, ice water, vinegar, and almond extract in a small bowl; stir with a fork until well blended to form a slurry.

Combine remaining flour, 2 tablespoons sugar, and salt, stirring with a whisk. Cut in butter until mixture resembles coarse meal. Add the slurry and stir just until moist.

Turn dough out onto a lightly floured surface; knead lightly 5 times. Gently press dough into a 4-inch circle on heavy-duty plastic wrap. Cover with additional plastic wrap. Carefully roll dough into a 14-inch circle. Place in freezer for 10 minutes.

Remove the dough from the freezer. Remove top sheet of plastic wrap. Let stand 1 minute or until pliable. Place the dough, plastic wrap side up, onto a baking sheet lined with parchment paper. Remove the remaining plastic wrap.

Combine the cornstarch and 2 tablespoons sugar; sprinkle over dough, leaving a 2-inch border. Arrange apricots spokelike on top of cornstarch mixture, leaving a 2-inch border. Fold edges of dough over apricots (dough will only partially cover apricots).

Combine jam and honey in a small microwave-safe bowl; microwave on high for 45 seconds. Brush jam mixture over apricots and dough edges. Sprinkle with remaining sugar.

Bake at 400 for 35 minutes or until crust browns. Remove from oven; sprinkle with thyme. Cool 10 minutes.

Enjoy

*--Never Enough Thyme
<http://www.lanascooking.com>
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