

# Blueberry Peach Frangipane Galette

Prep: at least 1 hour 20 minutes (includes chilling) • Cook: 35–38 minutes

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*A rustic, flaky all-butter pastry cradles silky almond frangipane and a juicy duet of peaches and blueberries, finished with a golden, almond-studded crust. Bright, summery fruit meets rich almond aroma in every buttery bite.*

## Ingredients

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- 1 1/2 cups (188g) all-purpose flour (spooned & leveled, plus more for work surface)
- 2 Tbsp (25g) granulated sugar
- 1/4 tsp salt
- 1/2 cup (113g; 8 Tbsp) unsalted butter (cold, cubed)
- 1/4 cup (60ml) water (ice cold)
- 1 large egg (beaten with milk for egg wash)
- 1 Tbsp (15ml) milk (for egg wash)
- as needed sliced almonds (optional, for sprinkling)
- as needed coarse sugar (optional, for sprinkling)
- 2 Tbsp (28g) unsalted butter (softened to room temperature)
- 1 large egg (at room temperature)
- 1/2 cup (50g) almond flour (or almond meal)
- 1/4 cup (50g) granulated sugar
- 1/2 tsp almond extract
- 1/2 tsp vanilla extract
- 3 heaping cups (about 2–3 medium) peaches (sliced)
- 1 cup (140g) blueberries
- 1 Tbsp granulated sugar
- 1 Tbsp almond flour (or almond meal or all-purpose flour)

## Instructions

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1. Make the crust: In a medium bowl, whisk the flour, sugar, and salt together.
2. Cut in the cold cubed butter with a pastry cutter or two forks until the mixture resembles coarse pea-sized crumbs.
3. Add the ice-cold water and stir until the flour is moistened (add 1 more Tablespoon water if the dough seems dry).
4. Turn the dough onto a lightly floured surface, bring it together, and shape into a disk. Wrap and refrigerate for at least 1 hour (up to 3 days) or freeze up to 3 months.
5. Make the frangipane: Using a handheld or stand mixer, beat the softened butter, egg, almond flour, sugar, almond extract, and vanilla on medium-high speed until combined and creamy. Cover and refrigerate until assembling.

6. Prepare the fruit filling: Gently toss the peach slices, blueberries, sugar, and almond flour in a medium bowl until coated. Cover and refrigerate until assembling.
7. Preheat oven to 425°F (190°C). Line a large baking sheet with parchment paper or a silicone baking mat.
8. On a lightly floured surface, roll the dough into a 12-inch circle (trim edges if desired). Transfer to the prepared baking sheet (you can also roll directly on the lined sheet).
9. Spread the frangipane evenly over the center of the dough, leaving a 3-inch border.
10. Spoon or arrange the peaches and blueberries over the frangipane, leaving any excess juices in the bowl.
11. Fold the dough edges up and over the filling, overlapping as needed; press gently to seal.
12. Brush the crust with egg wash and sprinkle with sliced almonds and coarse sugar if desired.
13. Refrigerate the shaped galette for at least 20 minutes and up to 8 hours (cover if chilling longer than 1–2 hours).
14. Bake until the filling is bubbly and the crust is golden brown, about 35–38 minutes.
15. Cool on the baking sheet for 10 minutes before slicing. Serve warm (great with vanilla ice cream). Store leftovers covered in the refrigerator for up to 5 days.

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**Tags: Dessert, Summer, Galette, Almond, Peach, Blueberry**

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