

Mini Fruit Galettes

Prep: At least 2 hours 20 minutes (includes dough and shaped-galette chilling) • Cook: Not specified

Buttery, flaky mini galettes cradle a juicy, lightly sweetened fruit filling and bake up golden with a crunchy sprinkle of coarse sugar—simple, rustic, and irresistibly fresh.

Ingredients

- 1 recipe pie crust dough (flaky or all-butter; enough for 2 crusts)
- 2 1/2 cups (350–400 g) mixed berries or other fruit (fresh preferred; if frozen, thaw and blot dry; slice strawberries if using)
- 1 Tbsp (8 g) cornstarch
- 2 Tbsp (25 g) granulated sugar
- 1 tsp lemon juice or vanilla extract
- 2 Tbsp (30 ml) whole milk (for brushing)
- optional coarse sugar (for sprinkling)
- optional nuts (chopped or sliced; for topping)

Instructions

1. Prepare pie crust dough in advance and chill in the refrigerator for at least 2 hours; line two large baking sheets with parchment or silicone mats and make sure there's refrigerator space for them.
2. Make the filling: Gently stir the berries (or other fruit), cornstarch, sugar, and lemon juice or vanilla together in a medium bowl until combined; refrigerate until needed.
3. Shape the crusts: Working with 1 chilled pie dough at a time on a floured surface, roll into a 12-inch circle. Cut 5.5–6-inch rounds using a cutter or the rim of a bowl, re-rolling scraps as needed. Repeat with second dough to yield about 10 rounds total.
4. Fill: Arrange dough rounds on prepared sheets. Spoon about 1/4 cup filling into the center of each, leaving excess juices in the bowl. Fold the edges tightly up and over the filling, leaving the very center exposed.
5. Brush the dough edges with milk. If desired, sprinkle with coarse sugar and/or chopped or sliced nuts.
6. Chill the assembled galettes on the sheets for at least 20 minutes and up to 4 hours so they hold their shape.
7. Bake until the crusts are golden brown and the filling is bubbly. Cool briefly before serving plain or with ice cream, whipped cream, or salted caramel.

Tags: Dessert, Fruit, Pies and Tarts, Beginner Friendly, Make Ahead, Summer

Recipe saved with Recipio - recipio.app