



## Strawberry Nectarine Galette with Fresh Thyme

### Ingredients

Two pie crusts, rolled out  
1 pint of strawberries, thinly sliced  
5-6 nectarines, thinly sliced  
1/2 teaspoon cinnamon  
1/4 cup sugar  
1 tablespoon fresh thyme  
2 tablespoons butter  
1 egg, lightly beaten for egg wash

### Preparation

1. Preheat oven to 450 degrees F.
2. Line two baking sheets with parchment paper.
3. Place rolled out pie crust dough on parchment paper.
4. In a medium-sized bowl, add the strawberries, nectarines, sugar, cinnamon and thyme and gently mix together.
5. Add the fruit mixture on top of the pie crust, leaving 1.5 inches around the outside of the dough so you can fold it in.
6. Fold the edges up around the fruit mixture, leaving the middle exposed.
7. Add dabs of butter on top of the fruit mixture.
8. Brush the tops of the folded crust with the egg wash.
9. Sprinkle with additional sugar.
10. Bake for 25 minutes or until the crust is a nice golden brown.
11. Be sure to let cool for about 10 minutes before serving.

**Enjoy!**