

servings: 8 prep time: 10 min

cook time: 35 min

freezes?: no

RHUBARB GALETTE

Ingredients:

- 1 frozen pie crust
- 1 bunch (4 cups) rhubarb
- 1 Tbsp cornstarch
- $\frac{1}{2}$ to $\frac{2}{3}$ c sugar
- $\frac{1}{2}$ tsp ground ginger
- $\frac{1}{2}$ tsp vanilla
- 1 Tbsp lemon juice
- 1 egg, beaten
- Icing sugar (optional)



Instructions:

1. Preheat oven to 350, and wash & chop rhubarb into roughly 1" pieces
2. Add rhubarb, cornstarch, sugar, ginger, vanilla, & lemon juice to a bowl & mix well.
3. Roll pie crust into 10" circle & place on baking sheet. Place rhubarb mix into the middle, and fold sides over, leaving the middle exposed
4. Brush crust edges with beaten egg, and bake for 35 min until crust is golden brown
5. Dust with icing sugar if desired. Serve warm or cold.