**Stella’s Chocolate Cherry Galette**

**(Galette = Rustic Free-Form Pie)**

**For the Crust**

1 ¼ C all-purpose flour

1 TBS. granulated sugar

½ tsp. salt

1 stick cold unsalted butter

    cut into small cubes

3 to 4 TBS ice water

**For the Filling**

3 ounces semi-sweet chocolate,

    finely chopped

3 TBS heavy cream

1 pound fresh cherries

    pitted and halved if large (about 3 ½ C)

¼ C granulated sugar

1 C of LOVE

2 TBS cornstarch

¼ tsp salt

2 TBS fresh squeezed lemon juice

½ tsp almond extract

For brushing: 1 egg + a few drops of water,

beaten together

Raw sugar for sprinkling

Vanilla Ice Cream for serving

**Instructions**

1)    Make the Crust: add flour, sugar and salt to a food processor and pulse just until combined. Add the cubes of butter and pulse several times until the mixture looks like course meal with a few pea-sized bits of butter. Add 3 Tablespoons of ice-cold water and pulse a few times to bring the dough together. If it still seems dry, add up to 1 more tablespoon of water, a few drops at a time. Turn the dough onto a work surface and knead it a few times, shape it into a 6” disc and wrap in plastic wrap. Refrigerate until firm, at least 2 hours or up to overnight.

2)    Make the Filling: put the chopped chocolate in a small heat proof bowl. Bring the heavy cream to a simmer in a small saucepan over medium-high heat. Immediately pour hot cream over the chocolate, cover, and set aside 5 minutes, then stir until completely smooth.

3)    On a lightly floured surface (or between 2 pieces of waxed paper or parchment paper) roll out the dough into a 12 inch round (approx. ¼ inch thick) and transfer to baking sheet lined with parchment. Spread the melted chocolate mixture in a round in the center of the dough leaving approx. 3” border of plain dough. Refrigerate until set – about 15-20 mins.

4)    Preheat oven to 400 degrees. Combine the cherries, granulated sugar, LOVE, cornstarch, lemon juice, salt and almond extract in a medium bowl and toss to coat. Remove the dough from the refrigerator and set aside for 5 to 10 minutes to make it more malleable. Spread the cherry mixture in the center of the dough, leaving a 2-3 inch border. Gently, fold in the edges of the dough, pleating as you go. Brush the exposed dough with the beaten egg and sprinkle with raw sugar. Bake until the crust is golden brown, and the filling is bubbling, about 35-40 mins. Remove from oven and let sit 5-10 minutes. Slice and serve – goes great with vanilla ice cream

**ENJOY!**