

# BLUEBERRY CHEESECAKE GALETTE

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 6-8 servings

For the dough:

1  $\frac{3}{4}$  cups all-purpose flour  
2 tablespoons granulated sugar  
1 teaspoon apple cider vinegar  
Pinch of kosher salt  
1 stick cold unsalted butter, diced  
1 large egg  
Cooking spray

For the filling:

2 cups blueberries  
1/3 cup plus 2 tablespoons granulated sugar  
1 tablespoon fresh lemon juice  
4 teaspoons cornstarch  
1 8-ounce package cream cheese  
1 egg yolk  
1 egg, beaten  
Pinch of freshly grated nutmeg  
Coarse sugar, for sprinkling

## Directions:

- To make the dough: pulse the flour, granulated sugar, vinegar, and salt in a food processor until combined
- Add the butter and pulse until the mixture looks like coarse meal with pea-size pieces of butter
- Whisk the egg with 2 tablespoons water
- Add to the food processor and pulse until a dough just starts to form
- Turn out onto a piece of plastic wrap
- Shape into a disk, wrap tightly and refrigerate until firm, at least 1 hour
- Mist a baking sheet with cooking spray
- Roll out the dough into a 12-inch round between 2 sheets of floured parchment paper
- Remove the top piece of parchment and invert the dough onto the prepared baking sheet and remove the other piece of parchment
- Refrigerate until ready to assemble
- To make the filling: toss the blueberries, 1/3 cup granulated sugar, lemon juice, and cornstarch in a bowl

- Whisk the cream cheese, egg yolk, the remaining 2 tablespoons granulated sugar and the nutmeg in a separate bowl
- Spread half of the cream cheese mixture over the dough, leaving a 2 inch border
- Top with the blueberries
- Fold the edge of the dough over the filling
- Drizzle the remaining cream cheese mixture over the berries
- Refrigerate 30 minutes
- Put an inverted baking sheet in the lower third of the oven and preheat to 425 degrees F
- Brush the crust with the beaten egg and sprinkle with coarse sugar
- Put the baking sheet with the galette directly on the hot baking sheet in the oven
- Bake until the crust is golden, 20-25 minutes
- Let cool slightly before slicing