BLUEBERRY CHEESECAKE GALETTE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6-8 servings

For the dough:

1 ¾ 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