



Natural Life
Choices,™ Inc.

PEACH AND PEAR GALETTE



INGREDIENTS:

- » 7oz of buckwheat flour
- » 3.5oz of butter
- » 1 egg
- » Salt
- » 3 peaches
- » 3 pears
- » 3 tablespoon of honey
- » Thymine



PREPARATION:

Cut butter to small squares and mix with buckwheat flour and egg and then add small amount of salt. Knead everything together until is even, wrap in plastic foil and put to refrigerator for half an hour. Warm up oven until 350°F. Cut fruits cut into thin slices. Roll out dough into round shape. Put the fruits in the middle and then roll edges of the dough over the fruits. At the end, pour the honey and sprinkle thymine. Bake for 25 minutes.

Bon Appetite!

"I have the strength for everything through him who empowers me." (Philippians 4:13)