

MARLEY SPOON



PB&J Galette with Roasted Grapes

& Peanut Butter Frangipane



3h



2 Servings

We're giving the classic PB&J a sophisticated upgrade in this company-worthy dessert. A homemade buttery crust contains a creamy peanut frangipane that we dot with fresh red grapes. The galette bakes to a sweet golden brown before an apricot glaze provides the final sheen. The peanut and grape flavors meld into an irresistible combination that might be the best thing since sliced bread. (Serves 6)

What we send

- 2 (1 oz) salted peanuts ⁵
- ½ oz oyster crackers ^{1,6,7}
- 5 oz all-purpose flour ¹
- 5 oz dark brown sugar
- 2 (1.15 oz) peanut butter ⁵
- ½ lb red grapes
- 1 pkt raw sugar
- 2 (½ oz) apricot preserves

What you need

- kosher salt
- 9 Tbsp butter ⁷
- 2 large eggs ³
- vanilla extract

Tools

- parchment paper
- rimmed baking sheet
- microwave

Cooking tip

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Allergens

Wheat (1), Egg (3), Peanuts (5), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 29g, Carbs 45g, Protein 10g



1. Start pastry dough

Coarsely crush **all of the peanuts** and finely crush **oyster crackers**.

In a medium bowl, combine **cracker crumbs, 1 cup plus 1 tablespoon flour, 1 tablespoon brown sugar, and ½ teaspoon salt**.

Cut **6 tablespoons cold butter** into ½-inch pieces; add to bowl and toss to coat. Use your fingers to press butter into flour until it resembles small peas.



4. Assemble galette

On a **floured** surface, roll **dough** into a 13-inch circle. Transfer to a parchment-lined rimmed baking sheet. Spread **frangipane** over dough, leaving a 1-inch border. Evenly sprinkle **grapes** over frangipane.

Fold border of dough up and over some of the filling, overlapping dough as needed (galette will be about 11 inches).



2. Finish & chill dough

Sprinkle **¼ cup cold water** over **flour-butter mixture**. Stir **dough** until just combined, then knead into a shaggy ball. Pat into a 4-inch wide disk, about ¾-inch thick. Reserve bowl.

Wrap dough in plastic wrap and refrigerate until firm, at least 2 hours (or preferably overnight).

In reserved bowl, set aside **3 tablespoons butter** to soften.



5. Bake galette

In a small bowl, beat **1 egg** with **1 teaspoon water**. Brush **exposed dough** with **egg wash**, then sprinkle with **raw sugar**.

Bake **galette** on center oven rack until golden, rotating halfway through, 35-40 minutes. Set aside to cool completely.



3. Make frangipane

Preheat oven to 400°F with a rack in the center.

To bowl with **softened butter**, add **all of the peanut butter, half of the peanuts, 3 tablespoons brown sugar, 1 large egg, ½ teaspoon vanilla, and ¼ teaspoon salt**. Whisk until smooth, fluffy, and slightly lighter in color.

Halve **grapes**. In a 2nd medium bowl, toss grapes with **1 tablespoon brown sugar** and **1 teaspoon flour**.





6. Make glaze & serve

While **galette** cools, in a small microwave-safe bowl, combine **apricot preserves, 2 teaspoons brown sugar, and 1 tablespoon water**. Microwave until sugar is dissolved and bubbling, about 30 seconds. Stir to combine **apricot glaze**.

Brush tops of **grapes and frangipane** with **apricot glaze**. Sprinkle with remaining peanuts. Serve and enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marleyspoon**