



# ROMAN CHERRY GALETTE

Enjoy a sweeter side of the empire.

## Ingredients

- 1 egg
- 1 (21 oz) can of cherry pie filling
- 1 pie crust (store-bought or homemade)

Collaborating with Rome? We won't judge. In fact, we want to know all about it. Take a picture of your delicious creation and post it with **#TheChosenAdventures**



**For safety: Children must be supervised by an adult while cooking or using kitchen equipment.**

## Instructions

1. Preheat the oven to 400°F.
2. Form the pie crust into a ball and cut it in half.
3. Roll out each half into an 8-inch circle.
4. Place each circle on a baking sheet lined with parchment paper.
5. Spoon cherry pie filling (about half the can) into the center of each crust. Leave space around the edges.
6. Fold the edges toward the center, covering just part of the cherries. Pinch the folds together as you go, creating a nice border of crust.  
*Tip: Wet your fingers to help pinch the dough.*
7. Crack the egg into a bowl and whisk it up (this is your egg wash).
8. Use a pastry brush or spoon to spread the egg on the crust edges.
9. Bake for 30 minutes, until the crust is golden brown.
10. Let it cool-but not too long. It's best enjoyed warm!

