



Makes 2 7-inch galettes
Preparation Time: 45 minutes
Cook Time: 1 hours

INGREDIENTS:

1 medium sweet potato, peeled and cut into large pieces

1 cup + 2 tablespoons whole wheat flour, plus more for dusting

1 cup almond flour

¼ cup + 2 tablespoons date paste

1 teaspoon baking powder

Pinch sea salt

2 tablespoons unsweetened, unflavored plant-based milk

3 apples, peeled and cut into ½-inch cubes (3 cups)

½ cup chopped walnuts

1 tablespoon pure vanilla extract

1 lb. halved fresh strawberries (3 cups)

Strawberry-Apple-Walnut Galettes

These rustic fruit tarts start with a hand-shaped crust that gets its tenderness and golden hue from mashed sweet potato. Stewed apples, walnuts, and date paste make a delectable filling that's topped off with fresh strawberries for extra fruity goodness. While they're delicious as is, these oil-free galettes would be tasty with a dollop of [Aquafaba Whipped Cream](#) or served alongside [Vanilla Nice Cream](#). Enjoy a sweet treat that's packed full of good-for-you ingredients!

By Darshana Thacker Wendel

- 1 Place sweet potato in a steamer basket in a large saucepan. Add water to saucepan to just below basket. Bring to boiling. Steam, covered, about 15 minutes or until tender. Uncover pan and set aside to cool to room temperature.
- 2 Preheat oven to 375°F. Line two baking sheets with parchment paper.
- 3 Mash cooled sweet potatoes. In a bowl combine ¾ cup of the mashed sweet potatoes, 1 cup whole wheat flour, the almond flour, 2 tablespoons date paste, the baking powder, and salt. Mix well and knead into a dough. Divide dough into two equal portions and roll them into balls.
- 4 On a floured work surface, roll one dough ball to a 10-inch round. Transfer round to a prepared baking sheet and dust with flour. Place pie weights in a ring about 1 inch from the edge of the round. Fold edges inward over the pie weights, overlapping the dough and gently pinching edges into pleats. Brush edges and outside of crust to remove flour dust, then brush with plant-based milk. Repeat to make second crust.
- 5 Bake crusts about 20 minutes or until edges just start to brown. Remove from oven and let stand 10 to 15 minutes or until cool enough to handle. Remove pie weights. (If weights stick to the crust, let it cool completely and weights will release.)
- 6 Meanwhile, in a large nonstick skillet combine apples and the remaining ¼ cup date paste. Cook over medium 5 to 10 minutes or until apples start to soften, stirring occasionally. Stir in walnuts, the remaining 2 tablespoons whole wheat flour, and the vanilla. Cook 2 to 3 minutes more or until filling thickens. Remove from heat; cool slightly.
- 7 Divide apple filling between crusts, spreading it evenly to the edges of the crust. Cover filling with strawberries.
- 8 Bake galettes 10 to 15 minutes or until the crust is lightly browned. Cool a few minutes before cutting galettes into wedges. Serve warm or at room temperature.