



# RKF Recipes

## ALL WORLD SPICE BLEND

Great for baking, sprinkled over ice cream, apple sauce, in hot chocolate, or anything that needs a flavor boost!  
Now here's a Fall holiday dessert that's quick and easy!

## Mixed Berry Galette (makes 8 servings)

### Ingredients

- 1 Puffed Pastry Sheet (I prefer DuFour French) (keep refrigerated until use)
- 2 cups of blueberries (leave whole)
- 2 cups of blackberries (leave whole)
- 2 cups of strawberries (halved)
- ¼ cup of sugar & 2 tbs (reserve for sprinkling crust edges)
- 1 tbs of corn starch
- 1 cup of flour
- ½ cup of salted butter cut into small pieces (for dotting top of Galette)
- 1 tbs of Smokin' Texas Gourmet **All World Spice Blend**
- 1 egg (for wash – whisked egg with splash of cold water)



## Directions

1. Pre-heat oven to 350 degrees F
2. Prepare baking sheet with parchment paper
3. Prepare all fruit in a large bowl by carefully mixing together without bruising fruit
4. Combine sugar, corn starch, and All World Spice Blend, and mix together
5. Set aside for 5-10 minutes
6. Add flour to clean table or large cutting board to lay out pastry dough
7. Sprinkle top with flour and roll longways to about 1/8" thickness (will be oblong shape)
8. Lay out on prepared baking sheet
9. Add fruit mixture in middle, and spread to about 2 inches from edge (reserve rest of mixture if not used)
10. Roll/form edge until about ½ inch high (this will hold fruit during baking), wash with egg and sprinkle edge with sugar
11. Dot top with small pieces of butter
12. Put in oven and bake until crust is golden brown (or about 45 minutes to 1 hour)



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