

Raciones para 4

150 g
Cold unsalted butter

250 g
Flour

2 tablespoons
Sugar

1 teaspoon
Vanilla

5 tablespoons
Cold water

1 pinch
Salt

1
Egg

Plums

3 tablespoons
Sugar

1 tablespoon
Cornstarch

3-4 tablespoons
Almond flour

- 1 To make the dough, mix in a bowl the flour, sugar and salt. Then add the cold butter cut into cubes and the mix it with the hands until crumble and it has an earthy appearance.
- 2 Then add the vanilla and cold water to combine all ingredients together.
- 3 Wrap the dough in plastic wrap and refrigerated for at least half hour.
- 4 Preheat oven to 200 degrees. Meanwhile, using two papers plant floured, stretch the dough with a roller.
- 5 Spread in the center of dough the cornstarch and a scoop almond flour on top.
- 6 Place plums halved, pitted, and close the dough around them.
- 7 Paint the dough with the beaten egg and sprinkle with sugar plums.
- 8 Bake for about 20-25 minutes or until golden brown.
- 9 Let it cool for a few minutes. Can be consumed warm accompanied by vanilla ice cream.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/gallete-de-ciruelas/>

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