



Banana Galettes with Date Caramel

Makes 4 good-sized galettes, enough for 6-8 people

Flaky Pie Crust

2 ½ cups all-purpose flour

2 tablespoons cane sugar

½ teaspoon salt

1 stick nondairy butter, chopped into chunks and frozen for at least an hour

4 tablespoons coconut oil or shortening, chopped into chunks and frozen for at least an hour

1/2 cup ice cold water

Date Caramel

10 pitted medjool dates, as plump as you can find

½ cup nondairy milk

2 tablespoons maple syrup

½ teaspoon vanilla extract

¼ teaspoon salt

6 good-sized bananas

2 tablespoons maple syrup

2 tablespoons coconut oil

¼ teaspoon ground cinnamon

First, let's make the crust. This can be done a few days in advance so you don't have to stress about doing it all at once. In a medium mixing bowl, stir together the flour, sugar, and salt.

Dump the chopped up cold butter and coconut oil into the flour bowl. Using a pastry cutter or 2 big-ass forks, mush all the fat into the flour until there aren't any big chunks. It should look like clumpy sand with a bunch of pea-sized fat pebbles in it. If any of the fat starts getting too melted, stick that entire fucking bowl back in the freezer for a few minutes so they can firm up. When you bake up the pie crust those little fat pebbles are gonna melt, leaving little pockets in the crust making it all flakey. That's why you wanna keep all this as cold as possible.

Sprinkle the flour with half of the ice water and stir until a shaggy dough starts to come together. You want it to come together into a ball with as little water as possible because that can make it tough. Add as much of the rest of the water as you need to make that shit happen.

Pat it together into a ball and cut that shit into four roughly equal parts then kinda pat them into sort of flat disks about the size of a softball. Wrap them each in plastic wrap or throw them in an airtight bag and keep them cold until you're ready for them.

Next, let's make the date caramel. Throw the dates, milk, maple syrup, vanilla, and salt in your food processor and run that shit until it's smooth. You might have to take off the lid and scrape down the sides a few times to make that happen but it's easy enough. Pour that into a little cup and set it aside.

When you are ready to bake, warm up the oven to 350 degrees F and grab a medium bowl. Cut the bananas into coins no thicker than ½ inch and toss them in the bowl. Add the maple syrup, coconut oil, and cinnamon and stir to combine. Now it's time to galette. On a well-floured surface, roll one of the crusts to create a large, shaggy-edged circle about the size of a dinner plate. Draw a circle in the center of the crust leaving an inch around the edge so we can fold that shit over. Smear a couple spoonfuls of the date caramel on the bottom of the crust inside the circle then cover it in a single layer of banana slices. Fold the edges over to create a little hand pie. Repeat the process with all the pie crusts and place them on 2 baking sheets. Brush the crust with a little nondairy milk and oil mixed together and sprinkle over some sugar, just for looks. Bake for 25-35 minutes until the crust is golden brown.

Let these cool for at least 30 minutes before serving to give the filling a chance to firm up. Serve warm, at room temperature, or cold dusted in powdered sugar, with some ice cream, whipped cream, or just as-is with a cup of coffee or tea.