

Quick & Easy

THE COSTCO WAY

Illume Candy Heart Red Grape Galette

Makes 6 servings

Ingredients:

2½ cups Illume Red Candy Heart Seedless Grapes, stemmed

1 Tbsp brown sugar

⅛ tsp cinnamon

1 tsp vanilla

½ Tbsp lemon juice

1 tsp cornstarch

1 package preprepared pie dough, thawed

1 egg, beaten

½ Tbsp granulated sugar

Vanilla Ice cream or whipped cream for serving

Instructions:

Preheat oven to 425 F. Cover a baking sheet with parchment paper. Lightly spray with nonstick cooking spray. In a large mixing bowl, combine grapes, brown sugar, cinnamon, vanilla and lemon juice. Stir in cornstarch. Gently roll out dough to remove fold lines. Place dough on baking sheet. Place grape mixture in the center of the dough, carefully leaving about a 2-inch border. Moving in one direction, fold dough up to the edges of the grapes. Dough should overlap the previous fold and look very rustic. Brush top of dough with egg. Lightly top with sugar. Bake for 30 to 35 minutes. Check galette after 20 minutes. If the crust is browning, cover crust with aluminum foil and continue to bake. Once grapes start to burst the galette is done. Remove galette from the oven. Cool. Serve with vanilla ice cream or whipping cream.

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