

Strawberry Pina Colada Galette

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Ingredients:

1 can (8 oz) pineapple chunks
about 1/4 # fresh strawberries
1/4 cup pineapple preserves
3 TBSP spiced rum (can substitute pineapple juice)
2 TBSP brown sugar
1 refrigerated pie crust
1/3 cup sweetened coconut flakes
1 maraschino cherry

OPT: whipped cream for serving

Directions:

- *Preheat oven to 375 degrees.
- *Drain the pineapples, gently press with paper towels to dry, then cut in half.
- *Clean, hull, and slice strawberries.
- *Whisk together the pineapple preserves, spiced rum (or pineapple juice), and brown sugar.
- *On a piece of parchment paper that will fit your baking sheet, roll the pie crust to about 12 inches in diameter. Move parchment paper with the crust on it, onto the baking sheet.
- *Spread about half of the jam mixture onto the crust.
- *Spread the pineapple chunks and strawberries onto the crust to about 1 inch from the edges, then fold in the edges, creating an outer rim.
- *Bake for 25 minutes. When removing from the oven, don't turn the oven off. Drizzle with the remaining jam mixture, sprinkle with the coconut, top with the maraschino cherry, and bake for another 15 minutes.
- *OPT: serve with whipped cream.