

Fresh Fig and Honey Galette

Servings: 6

Galette Dough

3 tablespoons butter, melted

1/2 fesh bread crumbs

16 large figs

2 tablespoons honey

1/8 teaspoon ground clove

1/4 teaspoon ground anise

1 tablespoon sugar

Preheat oven to 400 degrees

Melt one tablespoon of the butter and cook the breadcrumbs over low heat until they are crisp. Sprinkle them into the center of the dough, making an eight inch circle.

Cut the figs in half and lay over the bread crumbs, cut side up. Heat the honey with one tablespoon of the butter add the spices and drizzle over the figs. fold the dough over and brush with the remaining butter, sprinkle liberally with sugar.

Bake until browned, 35-40 minutes.

Per Serving (excluding unknown items): 215 Calories; 7g Fat (26.1% calories from fat); 2g Protein; 40g Carbohydrate; 5g Dietary Fiber; 16mg Cholesterol; 138mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fruit; 1 Fat; 1/2 Other Carbohydrates.

