



Gruyère and Butternut Squash Holiday Galette

A Cozy Kitchen Secret

Hello, my dear. Come sit. Let's talk about a cozy secret. It's called a galette. That's just a fancy word for a free-form pie. No fancy pie dish needed. You just fold the edges over the filling. It's rustic and lovely. I think food tastes better when it's not perfect.

This one is perfect for the holidays. It has sweet squash and sharp cheese. It feels special but is simple to make. I learned this from my friend Marie years ago. She brought one to a potluck. Everyone asked for the recipe. I still laugh at that. What's your favorite potluck dish to share?

The Heart of the Matter

The dough is the heart of it. You mix flours with very cold butter. Then you fold it like a letter. This makes flaky layers. It's a little project, but so worth it. Why does this matter? Because taking your time here shows love. Good food is about the care you put in.

Don't worry if your circle isn't perfect. Mine never are! The folds hide any mistakes. *Fun fact: the vinegar in the dough keeps it tender.* It's a little trick I always use. Have you ever made a pie crust from scratch?

A Rainbow of Goodness

Now for the filling. We start with butternut squash. It's so sweet and orange. You cook it just a bit first. Then we add spinach for green. And red onion for a purple punch. Doesn't that smell amazing? All those colors mean good things for your body.

The Gruyère cheese is the magic. It melts and gets all bubbly. It holds everything together. Why does this matter? Meals should feed your eyes first. A plate full of color makes everyone smile. Do you prefer sweet or savory pies?

Putting It All Together

Roll your dough into a big circle. Spread the filling in the middle. Leave a good border. Then, just fold the edges up. Pleat them as you go. It will look like a beautiful, rustic sun. Brush it with egg for a golden shine.

See also Yuletide Maple Pecan Pie

Those little holes you poke are important. They let the steam out. This

keeps the bottom crust crisp. I forgot once. It was a soggy mess! Now I never skip that step. The oven does the rest of the work.

A Slice of Warmth

When it comes out, let it rest. I know, it's hard to wait. The smell is wonderful. Sprinkle on fresh parsley. Then cut big slices. The crust will be flaky. The filling will be warm and soft.

This isn't just food. It's a hug on a plate. You can serve it for a holiday. Or just a Tuesday dinner. It makes any day feel special. That's the real recipe. What makes a meal feel special to you?

Ingredients:

Ingredient	Amount	Notes
Dough:		
All-purpose flour	1 ¼ cups (6 ¼ ounces/177 grams)	
Whole-wheat flour	½ cup (2¾ ounces/78 grams)	
Sugar	1 tablespoon	
Salt	¾ teaspoon	
Unsalted butter	10 tablespoons	cut into ½-inch pieces and chilled
Ice water	7 tablespoons	
White vinegar	1 teaspoon	
Filling:		
Baby spinach	6 ounces (170 grams)	
Butternut squash	1 ¼ pounds	peeled and cut into ½-inch cubes

Ingredient	Amount	Notes
Olive oil	5 teaspoons (divided)	for cooking and brushing
Red onion	1	sliced thin
Fresh oregano	½ teaspoon	minced
Gruyère cheese	3 ounces (85 grams) / ¾ cup	shredded
Crème fraîche	2 tablespoons	
Sherry vinegar	1 teaspoon	
Salt and pepper	to taste	
Large egg	1	lightly beaten, for brushing
Kosher salt	for sprinkling	
Fresh parsley	2 tablespoons	minced, for garnish



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Instructions

Step 1: Let's make the dough. Pulse the flours, sugar, and salt in your food processor. Add the cold butter pieces and pulse until they look like little peas. This makes the crust flaky. (Keep everything cold for the best crust!)

Step 2: Sprinkle the ice water and vinegar over your flour mix. Gently fold it with a spatula until it's shaggy. Press it into a square on plastic wrap and chill. This rest is important. I always use this time to tidy up.

Step 3: Roll your dough into a rectangle. Fold it into thirds like a letter. Turn it and repeat this two more times. Finally, fold it into a square, wrap it, and chill again. This folding makes beautiful, flaky layers. It's like a secret hug for the dough.

See also [Parmesan Potato Christmas Tart](#)

Step 4: Now, the filling. Wilt the spinach with water in the microwave. Be careful, the bowl is hot! Press all the water out of the spinach. Then, microwave the squash cubes until they're just tender. Doesn't that smell amazing?

Step 5: Cook the onion and oregano in oil until they're soft and sweet. In a big bowl, mix the onion, squash, spinach, cheese, crème fraîche, and vinegar. Season it well. This mix is so colorful. What's your favorite cozy vegetable? Share below!

Step 6: Heat your oven with a pizza stone inside. Roll the dough into a big, rustic circle. Poke a few small holes in it with a straw. Brush it with a little oil. (A well-floured surface keeps it from sticking!)

Step 7: Pile the filling in the center, leaving a big border. Fold the edges up over the filling, pleating as you go. Brush the folded crust with beaten egg and sprinkle with salt. It looks so pretty already, like a little crown.

Step 8: Bake your galette until the crust is a deep, golden brown. Let it cool for just 10 minutes. Sprinkle it with fresh parsley, slice, and serve. I still laugh at how impressive something so simple can look.

Creative Twists

This recipe is wonderfully forgiving. You can play with the flavors. Try these simple ideas for a different taste. I love making little changes based on what's in my pantry. It feels like a new recipe every time.

Swap the gruyère for sharp cheddar and add a pinch of smoked paprika.

Use sweet potato instead of butternut squash for a deeper orange color.

Add a handful of chopped, toasted walnuts for a lovely crunch.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This galette is a full meal on its own. But a simple side makes it a feast. I like a bright, green salad with a lemony dressing. It cuts through the richness. A bowl of creamy tomato soup is also perfect for dipping. So cozy.

See also [Creamy Olive Oil Mashed Potatoes](#)

For drinks, a crisp apple cider is wonderful. The bubbles feel festive. For the grown-ups, a glass of dry white wine pairs beautifully. It sips nicely with the cheese and squash. Which would you choose tonight?



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Keeping Your Galette Cozy for Later

Let's talk about keeping your galette happy after baking. Cool it completely first. Then wrap it tight in plastic. It will be good in the fridge for two days. You can also freeze it for a month. Wrap it well in foil first.

To reheat, use your oven. Warm it at 350 degrees until hot. This keeps the crust crisp. I once microwaved a slice. It got a bit soggy. The oven is always better.

You can make the filling ahead. Just store it in the fridge. Assemble and bake the next day. This saves so much time during busy weeks. Good planning makes holiday cooking joyful, not stressful. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Is your dough too sticky? Do not worry. Just add a little more flour. I remember when my dough stuck to everything. A well-floured surface is your best friend.

Is the filling too wet? Press that spinach very well. Squeeze out all the extra water. A wet filling makes a soggy crust. This step matters for perfect texture.

Is the crust not browning? Brush it with that beaten egg. It gives a lovely golden shine. A beautiful crust makes you proud of your work. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use your favorite gluten-free flour blend. The results will still be delicious.

Q: How far ahead can I make it?

A: The dough can rest in the fridge for two days. You can also freeze the baked galette.

Q: What if I don't have gruyère?

A: Swiss or a sharp white cheddar works nicely. Use what you love and have on hand.

Q: Can I make a smaller one?

A: Absolutely. Just cut the recipe in half. Roll your dough into a smaller circle.

Q: Any optional tips?

A: A little sprinkle of chopped walnuts on top is lovely. It adds a nice crunch. *Fun fact: Butternut squash is actually a fruit!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this galette. It is full of cozy, happy flavors. Cooking is about sharing and creating memories. I would love to hear about your kitchen adventures.

Tell me all about it in the comments below. **Have you tried this recipe?** I am always here cheering you on. Happy cooking!

—Elowen Thorn.



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HOLIDAY GALETTE



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