



Name: _____

Class: _____

Galette des Rois Recipe

Galette des Rois, also known as 'king cake', is part of French tradition. It forms part of the celebration for the Feast of the Epiphany on 6 January. A bean or small charm is hidden in the cake and whoever finds it in their slice will be king or queen for the day.

Preparation time: 20 min

Cooking time: 30 min

Total time: 50 min

What you need

- $\frac{1}{4}$ cup of almond paste
- $\frac{1}{4}$ cup of white sugar
- 3 tablespoons of unsalted butter, softened
- 1 egg
- $\frac{1}{4}$ teaspoon of vanilla extract
- $\frac{1}{4}$ teaspoon of almond extract
- 2 tablespoons of all-purpose flour
- 1 pinch of salt
- 1 packet of frozen puff pastry, thawed
- 1 dry kidney bean
- 1 egg, beaten
- 1 tablespoon of icing sugar for dusting

What to do

1. Place the almond paste into a food processor or blender with half the sugar and process until well blended. Add the butter and remaining sugar, processing until smooth.
2. Blend in 1 egg, vanilla extract, almond extract, flour and salt. Set aside.
3. Preheat the oven to 220° Celsius. Butter a baking sheet and set aside.
4. Take one sheet of puff pastry and using a large pie plate or cake pan (approx 25 cm in diameter) as a guide, trace a circle onto the dough using the tip of a small knife. Place the circle of pastry onto the baking sheet. Repeat with a second sheet of pastry. Refrigerate both sheets.
5. Heap the almond filling onto the centre of the pastry that is on the baking sheet, leaving approx 3 cm around the edges. Press the bean down on the filling.
6. Place the second sheet of pastry on top and press down to seal the edges. Brush the beaten egg lightly over the top of the galette.
7. Using a knife, make a criss-cross pattern in the egg wash, then prick several small slits in the top to vent steam while baking.
8. Bake for 15 minutes. Do not open the oven until the full 15 minutes has passed or the pastry will not fully puff.
9. Remove from the oven and dust with icing sugar. Return the galette to the oven for a further 12 to 15 minutes, or until the top is a deep golden brown. Transfer to a wire rack to cool.
10. Lay a golden paper crown on top of the cake — and tell everyone about the bean when you serve!

