



# Galette des Rois

## INGREDIENTS

- 1/2 c almond meal
- 1/4 c granulated sugar
- 2 eggs (1 for filling, another for egg wash)
- 3 T softened butter
- 3/4 tsp vanilla extract
- 1 T all-purpose flour
- 17 ounces thawed puff pastry (or make your own)
- dusting of powdered sugar

## DIRECTIONS

- Preheat oven to 425 degrees. Line baking sheet with parchment paper.
- Combine almond meal, sugar, 1 egg, butter, vanilla, and flour in bowl. Use electric beaters to blend into smooth, creamy paste. (Can use food processor.)
- Roll out two sheets of puff pastry and cut each into 11-inch diameter circles. Place first circle on baking sheet, then spread even layer of almond cream on top, leaving a 1-inch border around the edges.
- Place second pastry circle on top. Crimp edges with fork to seal cake, then use sharp knife to score the top in the pattern of your choice. Be careful not to cut through to the filling.
- Beat the second egg, then brush the top of the galette with mixture. This will give you a golden crust.
- Bake galette for 15 minutes. Remove from oven, dust with a fine layer of powdered sugar. Return to oven for another 10–12 minutes (I check at the 8 minute mark.) You want the top to be a deep golden brown. Allow cake to cool for 20 minutes before serving.

