



Galette des rois à la frangipane

Servings: 4 people

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients:

1. 2 sheets puff pastry or long one you can fold in half.
2. 750g butter softened, 80g sugar, 140g almond meal
3. ¼ teaspoon vanilla extract and ¼ teaspoon almond extract
4. 3 eggs (save 1 yolk to decorate)
5. 1 fève (a small object hidden inside the cake that crowns the finder king or queen for the day).

Instructions:

1. Mix the ingredients together (almond meal, sugar, butter, eggs) then spread over one sheet of puff pastry.
2. Press the fève down into the filling.
3. Cover with the second sheet of puff pastry and seal the edges well.
4. Use a knife to make a crisscross pattern in the egg wash and then prick several small slits in the top to vent steam while baking.
5. Bake at 180°C - 200°C for 20 to 30 min until nicely golden.
6. Serve warm or cold.

Bon Appétit!