



GALETTE DES ROIS – KING'S CAKE

A popular tradition across France and Quebec, this cake is made on January 6th to celebrate the arrival of the three Magi in Bethlehem. Many bakers will add a porcelain figure depicting one of the characters of the nativity scene to the batter. Whoever finds the porcelain figure gets to wear a golden crown for the day. Some families cut an extra slice as a way to remember those who are living in poverty and to remind them of the importance of living out their faith in the coming year.

Recipe

1 ½ cups of ground almonds
¾ cups of icing sugar
2 eggs + 1 beaten egg for glaze
3 tbsp of thick cream
2 tsp of almond essence (optional)
2 packages of readymade puff pastry
Porcelain figure or kidney bean wrapped in tin foil

Mix ground almonds, icing sugar, eggs, cream and almond essence together until well blended and soft.

Roll out puff pastry, place creamed almond mixture inside leaving about 1 inch of pastry at the sides. Glaze pastry with the beaten egg. Place other rolled out sheet of puff pastry on top of the creamed mixture. Seal the edges of the cake with the egg. Glaze the galette with the remaining egg.

Bake at 375 F for 25 minutes or until golden brown and cooked through.