**la Galette des Rois - recipe**

*2 round sheets of puff pastry*

*2 eggs*

*100g caster sugar*

*100g good quality unsalted butter*

*100g ground almonds*

*1/4 tsp vanilla extract*

 *1 egg yolk*

*50g icing sugar*

*1 lucky charm*

Place one sheet of puff pastry on a greased baking sheet. Prepare the almond mixture: soften the butter and add the sugar. Beat strongly to obtain a smooth texture. Add the ground almonds, then the 2 eggs and the vanilla extract. Place the almond mixture in the centre of the round-shaped pastry and spread it evenly up to 2cm away from the edge. Add the lucky charm near the edge (if you add it near the centre, it might be easily discovered when cutting the cake!).

Cover the base with the second round-shaped pastry and make sure the two pastry sheets are stuck down together, otherwise the almond mix may slip away from the cake when cooking. You may use a little water to join the two sheets along the edges. Make an egg wash with the egg yolk and a little water and using a pastry brush, brush all over the top. With a knife, carefully trace decorative shapes (diamands, flowers or any other creative designs). Make sure you don’t press too hard in order to avoid piercing the pastry.

Pre-heat the oven at 200 degrees C and cook at 180 degrees for about 40 minutes or maybe less. Mix the icing sugar with some water to make a liquid sugar syrup and spread all over the top of the galette. Cook the galette for a further 5 minutes at 200 degrees C to enable the sugar to cook slightly and create a shiny effect. Take out of the oven. Eat the cake lukewarm and enjoy the party

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