

Kings Cake

½ cup butter, softened
½ cup sugar
1 egg
2 tbsp. flour
½ cup ground almonds
1 pkg. puff pastry dough (contains two dough sheets)
1 egg beaten
Confectioner's sugar

To prepare the *frangipane* or almond filling

Cream butter and sugar lightly, add egg in portions and finally add flour and ground almonds.

To prepare the crust

Using a generous dusting of flour on the counter and on a rolling pin, roll out one sheet of puff pastry dough into an 11-inch square.

Using a 10-inch pie pan turned upside down as your guide, cut a circle out of the dough with the tip of a knife. Refrigerate the sheet. Repeat with second sheet.

Place the first round sheet on a parchment-lined cookie sheet and pour frangipane filling in the center, leaving a 1 ½-inch margin for the edge and lightly brush edge with beaten egg. Place a bean, or a toy, in the filling.

Place the second sheet of dough on top of the first and press the edges firmly to seal in the filling.

Lightly brush the top of the *galette* with more of the beaten egg. Use a knife, make decorative crisscross patterns on the top sheet and a few small slits so that steam can vent while baking.

Bake for 15 minutes at 425° F in a preheated oven. Avoid opening the oven while baking as the pastry may not fully puff.

Remove *galette* from the oven and dust with confectioner's sugar. Return to the oven for 12 to 15 more minutes, or until top is golden brown. Let cool before serving.

