

## Recipe for la galette des rois (adapted from the French Embassy website)

\*This cake is traditionally made with an almond filling. Because of nut allergies, we are substituting a different filling.

### Ingredients:

- 2 pounds frozen puff pastry sheets (we used 2 boxes of Pepperidge Farm brand)
- 12 ounces raspberry (or other fruit) filling. Giant carries Solo brand filling, in cans, in the baking aisle. You can also use jam, instead.
- 1 egg
- 2 small figurines or large dried beans

### Preparation:

This recipe makes TWO square cakes, which will serve one class.

Leave the pastry at room temperature for about 30 minutes. Preheat oven to 400°. Unfold two pastry sheets and lay them on a baking sheet. Spread the filling evenly on both pastry sheets, leaving a border 1 ½ inches wide all around. Insert ONE small figurine or dried bean into the filling of EACH cake. This way, we can crown both a King and a Queen in each class J .

Put the remaining pastry sheets on top of the filling and press together to seal around the edge. Lightly beat the egg and brush it on top of the cake. With a long knife, press the top lightly in a crisscross pattern.

Bake for 20-25 minutes at 400° until golden and puffed. Do not check for doneness for at least 15 minutes, as the pastry may collapse. (Don't worry if it does collapse. They almost always collapse. My family loved it anyway! - Mme. Rigot)