

Gateau Breton

350g Flour
250g Butter
250g Golden Caster Sugar
6 egg yolks (one for egg wash)
1 pinch of salt
2 tbsp dark rum
1 sliced apple



In a bowl cream the butter and sugar together using a hand mixer increasing the speed as the mixture looses up. Add the egg yolks, the flour and the rum.

Spread half the mixture inside the greased tin. Cover with the sliced apple. Cover with the rest of the mixture. Brush with the remaining egg yolk. With a fork, create the traditional checked design. Cook for 35-40 minutes at 180 C. *Eric Lanland's gateau of his grandmother*

Anglicized

2-3/4 cups all-purpose flour
6 large egg yolks
2 sticks (1 cup) unsalted butter
1 cup of sugar
1 Tablespoon vanilla extract
1/4 teaspoon salt
Egg wash (1 beaten egg)

Preheat oven to 350° Cream the butter and sugar, until light and fluffy. Beat in vanilla and egg yolks, one at a time, beat well after each addition. Add the flour and salt and beat until just combined. Transfer the batter, which will be very thick, into a 9-inch tart pan and pat it down with your hand. Chill the batter 10-15 minutes in the refrigerator.

Remove from the refrigerator. Brush top with beaten egg, and mark a crisscross pattern with a fork. Bake for about 50 minutes or until the top is a golden brown and the edges pull away slightly from the sides. Cool slightly and remove from pan. Slice it with a serrated knife while it is still warm.