## **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

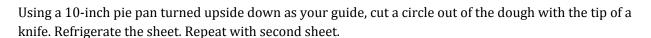
Confectioner's sugar

## 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.



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 *gallette* 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 *gallette* 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.

