Recipe: Traditional Three Kings Cake

Instructions No. 1286

Why should only **have** a delicious **Three Kings cake** on Epiphany Day? This cake will surely taste good to everyone for the family celebration or just for fun. Here is the **recipe** for the traditional cake

And so it goes:
It is a typical French tradition that on Three Kings Day a small porcelain figure is baked into this cake. The one who finds the crown in his piece of cake will be the king all day long and be especially lucky.

Ingredients
2 rolls of round puff pastry
150 g ground almonds
150 g icing sugar
150 g soft butter 3 eggs (small)
1 egg yolk

Almond Cream
First, in a bowl, mix the icing sugar and the butter to a foamy mass. Now alternately add the eggs and the ground almonds to the mixture.

Layering the cake and baking
Now place the first layer of puff pastry on a baking tray and spread a first layer of almond cream on the pastry, leaving out the edge of the pastry. If you have a crown at hand, you can now hide it. Alternatively a sugar decoration can be hidden. The edge of the puff pastry is moistened with a little water, a second layer of puff pastry is placed on the cake. Press the edges of the two layers of puff pastry together with your fingertips to join them together. With the tip of a knife you can now draw a grid on the cake. Then brush the cake with egg yolk and bake in the oven at 180 °C (170 °C hot air) for about 40 minutes. When baked, the cake has a wonderful golden brown colour. As soon as the Three Kings Cake has cooled down, it can be served.

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