

Galette des Rois

Traditional French Galette des Rois recipe with buttery puff pastry and almond frangipane filling. Perfect for Epiphany celebrations with hidden charm tradition.

20 min

PREP

40 min

COOK

1h

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Galette des Rois

Ingredients

- 1 cup almond
- 1 cup unsalted butter
- 1 cup granulated sugar
- 3 egg
- 1 tsp vanilla extract
- 1 tbsp white rum

Instructions

- 1 Make the frangipane filling**

Whisk together 1 cup ground almonds and 1 cup sugar in a medium bowl until evenly combined.
- 2** Beat 1 cup softened butter into the almond mixture using an electric mixer or wooden spoon until smooth and creamy, about 2-3 minutes.
- 3** Add the 3 eggs one at a time, beating well after each addition until fully incorporated. Stir in 1 teaspoon vanilla extract and 1 tablespoon rum until the mixture is smooth and uniform.
- 4 Prepare for assembly**

Preheat oven to 375°F (190°C). Line a large baking sheet with parchment paper.
- 5 Assemble the galette**

Roll out the first sheet of puff pastry on the prepared baking sheet into a 10-inch circle, trimming edges if needed to create an even round shape.
- 6** Spread the frangipane filling evenly over the pastry using an offset spatula, leaving a 1-inch border around the edges completely clear.
- 7** Roll out the second sheet of puff pastry into a 10-inch circle and carefully place it over the filling. Press the edges together firmly with your fingers, then crimp with a fork to seal completely.
- 8** Beat 1 egg in a small bowl and brush the entire surface of the galette with the egg wash for a golden finish.
- 9** Score decorative curved lines radiating from the center to the edges using a sharp knife, cutting about halfway through the top pastry layer without piercing the filling.

10 Bake and serve

Bake for 30-40 minutes until the pastry is deeply golden brown and has puffed dramatically around the edges.

11 Cool on the baking sheet for 15 minutes before carefully transferring to a serving plate. Serve warm or at room temperature.

Tips

Keep puff pastry refrigerated until ready to use, as cold pastry creates better layers and prevents butter from melting during assembly.

Press pastry edges firmly with a fork to create both a decorative border and secure seal that prevents filling from escaping during baking.

Place the charm away from the galette's center to avoid cutting into it when slicing, and warn guests about its presence before serving.

Score decorative patterns gently on the surface—cut only halfway through the pastry to create beautiful designs without compromising structure.

Apply egg wash in two thin coats for maximum shine: once before scoring the pattern and again just before baking for a glossy golden finish.

Poke several small holes in the center with a skewer to allow steam to escape and prevent soggy bottoms from developing.

Rest the completed galette for 20 minutes before baking to allow the pastry to relax and filling to set properly.

Monitor closely during the final 10 minutes of baking, covering with foil if the surface browns too quickly while the pastry finishes cooking.