

KING CAKE WITH MARZIPAN

Video link: [King Cake With Marzipan](#)

Ingredients



2 puff pastry sheets



3 oz of soft butter (1/3 of a cup)



2/3 cup of ground almond



1 egg yolk



½ cup fine sugar



1 bean



2 eggs

Preparation

Preparation: 10 min

Cooking: 20 min

Total Time: 30 min

Directions

1. Place a puff pastry sheet in a pie dish, prick the pastry with a fork.
2. In a salad bowl, combine the ground almonds, sugar, 2 eggs and soft butter.
3. Place the resulting dough in the pie pan and hide the bean there.
4. Cover with the 2nd puff pastry, sticking the edges well.
5. Make drawings on the lid and brush with the egg yolk.
6. Bake for 20 to 30 minutes at 392 ° F. Check the cooking regularly!