

# Gâteau des rois

Makes two bûches. Pre-heat oven to 180 C (350 F)

"King's Day/ Fête du Roi" is celebrated, in France, on January 6.

These cakes were historically baked to celebrate the arrival of the Three Kings on this day and have a hard bean or porcelain figurine (often a baby) hidden and baked into them.

The one who finds this treasure will be the "King" for the day.

Some make two cakes: one larger, King's Cake, and one smaller, Queen's cake.

This bûche recipe is from southern France, a circular-shaped bûche with candied fruits or colored sugar, called the "gâteau des rois or royaume." It is Provençal and predates the northern version, which is a flaky puff pastry with a dense center of frangipane.

## Ingredients evening

- 1 cup lukewarm milk
- 1 package dry yeast
- 1/4 cup lukewarm water
- 1/2 cup sugar
- Salt
- 5 cups flour
- 2 eggs
- 1/2 cup softened butter

## Ingredients morning

- 1/4 cup softened butter
- 3/4 cup sugar
- cinnamon
- seedless raisins
- dried fruit
- 1 beaten egg

## Evening

- blend the yeast in the water
- mix together sugar, salt, milk. Add 1 cup of flour and the yeast.
- add another 2 cups of flour and beat in a bowl until smooth
- mix in 2 beaten eggs and the butter
- add the rest of the flour and knead the dough until smooth
- let the dough rest 5-10 minutes
- put the dough in a large bowl, cover it with a clean wrap and let it rest in the fridge over night

## Morning

- divide the dough in two
- flatten into two rectangles
- mix together butter, sugar, cinnamon, raisins and dried fruit
- spread butter mix on the dough
- roll the dough and put the ends together to form a circle (you will have 2 bûches)
- put the dough on baking sheet, spread the beaten egg on the surface of the dough with a kitchen brush. Add some sugar.
- put in oven at temperature of 180 C (350 F) for 10-25 minutes



Slice one, slice 2, slice 3... slice 3! "King" for the day!



Make a simple piping crown to place on top, as decoration, which will then be worn by the King or use the above pattern for a more traditional crown. It is traditionally gold with the fleur-de-lis patterning.