

Gateau Breton

Source: Cuisine Magazine, July/August 1980

Ingredients

- 1¼ cups unsalted butter, softened
- 1 egg
- 2 egg yolks
- ⅓ cup ground blanched almonds
- 2 tsp kirsch
- 1½ tsp vanilla
- 1¾ cups flour, sifted
- 1 egg, lightly beaten
- powdered sugar and fresh violets, optional

Method

1. Heat the oven to 350°F.
2. Beat the butter and sugar in a large mixer bowl until light and fluffy. Beat in 1 egg and the egg yolks, one at a time, beating well after each addition. Beat in the almonds, kirsch, and vanilla. Fold in the flour. Spoon the batter into a buttered 9 x 1½" fluted tart pan with a removable bottom; spread evenly. Brush with the beaten egg.
3. Bake until the top is golden, about 30 minutes. Cool in the pan on a wire rack. Dust lightly with powdered sugar; decorate with violets.

Notes

Cake improves in texture and flavor if allowed to stand covered at room temperature overnight.

The original recipe's Method calls for beating "butter and sugar" together, but no sugar quantity is actually listed in the Ingredients — that line is missing from the original file and needs to be resolved (not guessed here) before this is finalized.