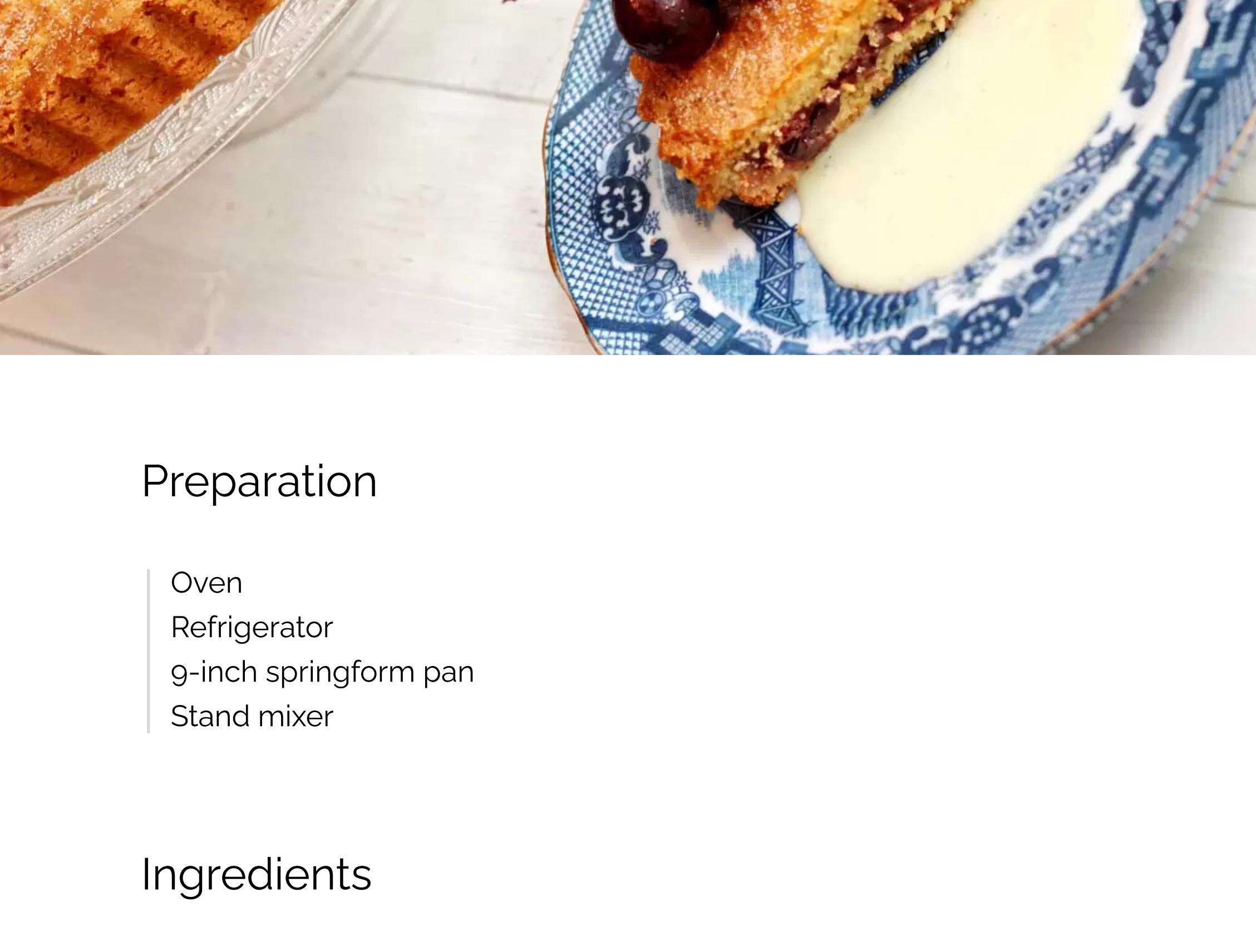


Gâteau Basque

Total cooking time: about 2-3 hours
Serving size: 4 adults

A flaky crust surrounds a pastry cream in this traditional dessert from the Basque region of France. The name means simply "Basque Cake." In the Basque language, the cake is called "Etxeko biskotxa" or "cake of the house."



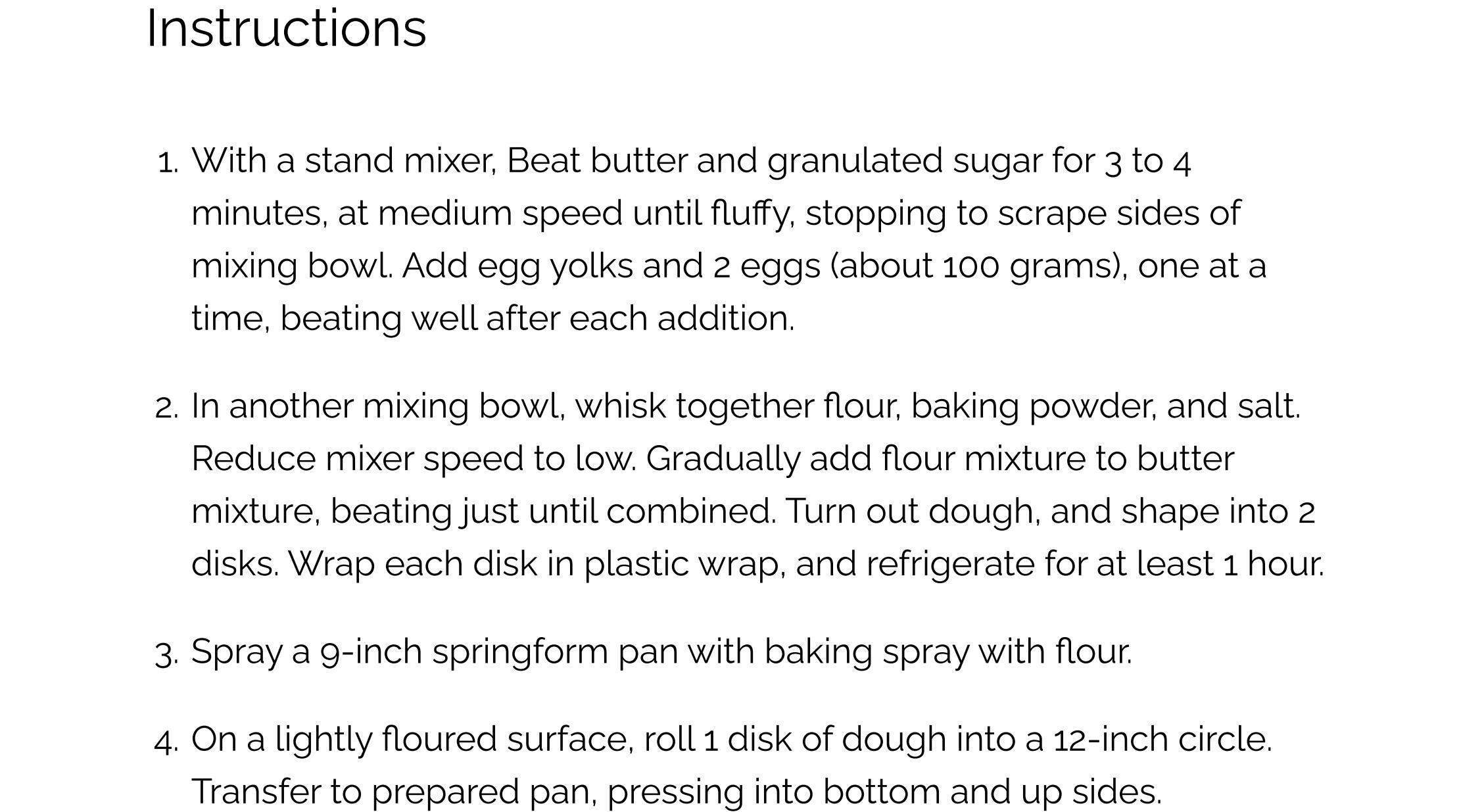
According to Mark Kurlansky, author of *The Basque History of the World*, gâteau Basque appears to date from the eighteenth century, may have originally been made with bread, and called *bistochak*.

Preparation

Oven
Refrigerator
9-inch springform pan
Stand mixer

Ingredients

- 1 cup (227 grams) unsalted butter, softened in room temperature
- 1½ cups plus 2 tablespoons (374 grams) granulated sugar
- 3 large egg yolks (56 grams)
- 3 large eggs (150 grams), divided
- 3¾ cups (469 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- Custard Filling (recipe follows)
- 1 tablespoon (15 grams) water
- Garnish: confectioners' sugar



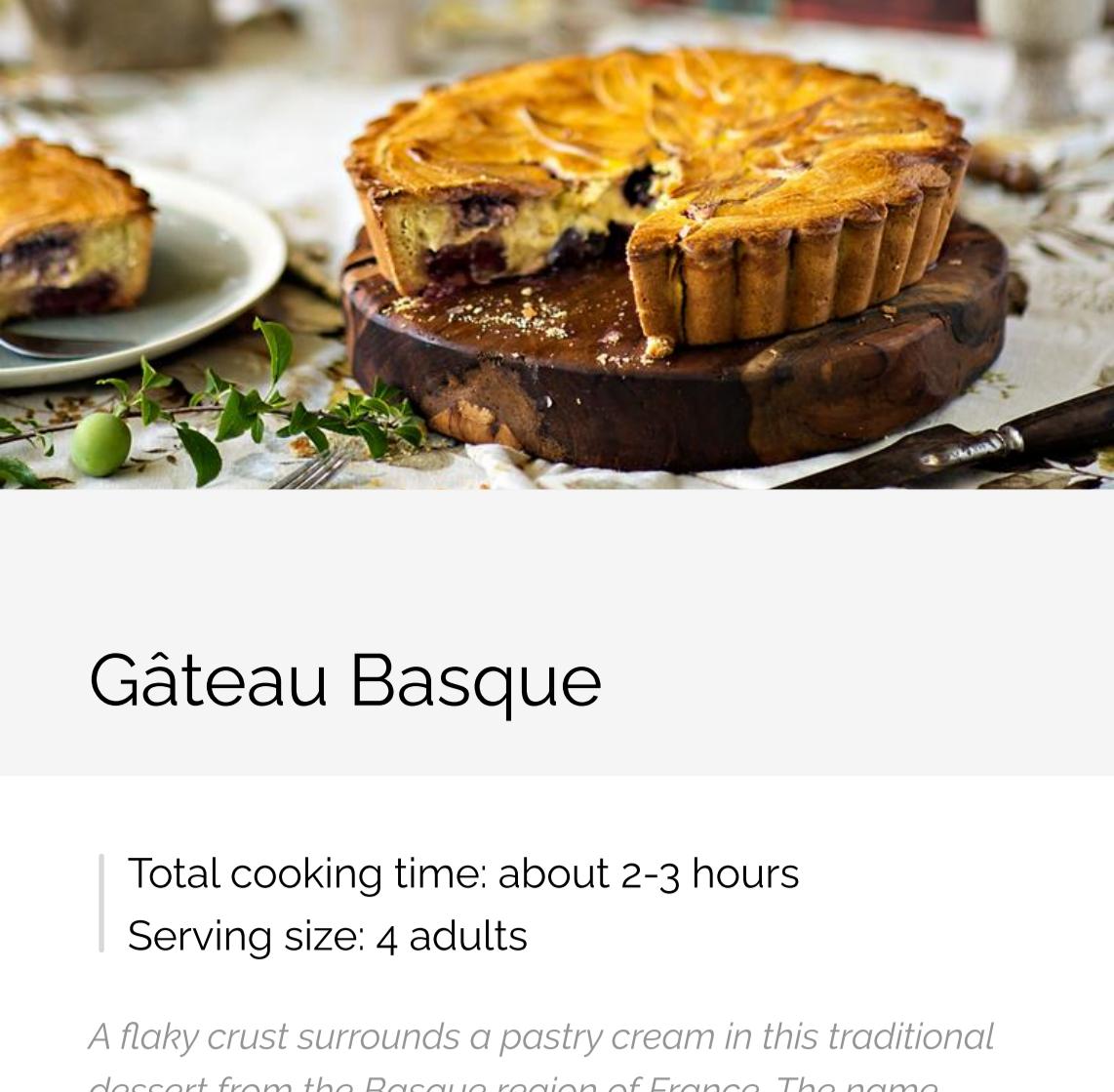
The early version of today's gâteau basque are credited to Marianne Hirigoyen, a pastry chef from Cambo who would sell her cakes in the Bayonne markets. Meteorially, the cakes became a huge success, to the point that Hirigoyen was nicknamed "the Basque Cakewoman."

Instructions

1. With a stand mixer, beat butter and granulated sugar for 3 to 4 minutes, at medium speed until fluffy, stopping to scrape sides of mixing bowl. Add egg yolks and 2 eggs (about 100 grams), one at a time, beating well after each addition.
2. In another mixing bowl, whisk together flour, baking powder, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined. Turn out dough, and shape into 2 disks. Wrap each disk in plastic wrap, and refrigerate for at least 1 hour.
3. Spray a 9-inch springform pan with baking spray with flour.
4. On a lightly floured surface, roll 1 disk of dough into a 12-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Refrigerate for at least 30 minutes.
5. Pour Custard Filling into prepared crust, and refrigerate for another 30 minutes.
6. Roll remaining dough into a 12-inch circle. Place over filling, crimp edges, and trim excess dough. Refrigerate for at least 30 minutes.
7. Preheat oven to 400°F (200°C).
8. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough with egg wash.
9. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake 25 minutes more, covering with foil to prevent excess browning, if necessary. Allow to cool completely before cutting. Just before serving, garnish with confectioners' sugar, if desired.



This cake was traditionally eaten *en famille* after Sunday mass in the Basque Country, however, it's become a staple for all kinds of occasions, from breakfast to dessert.



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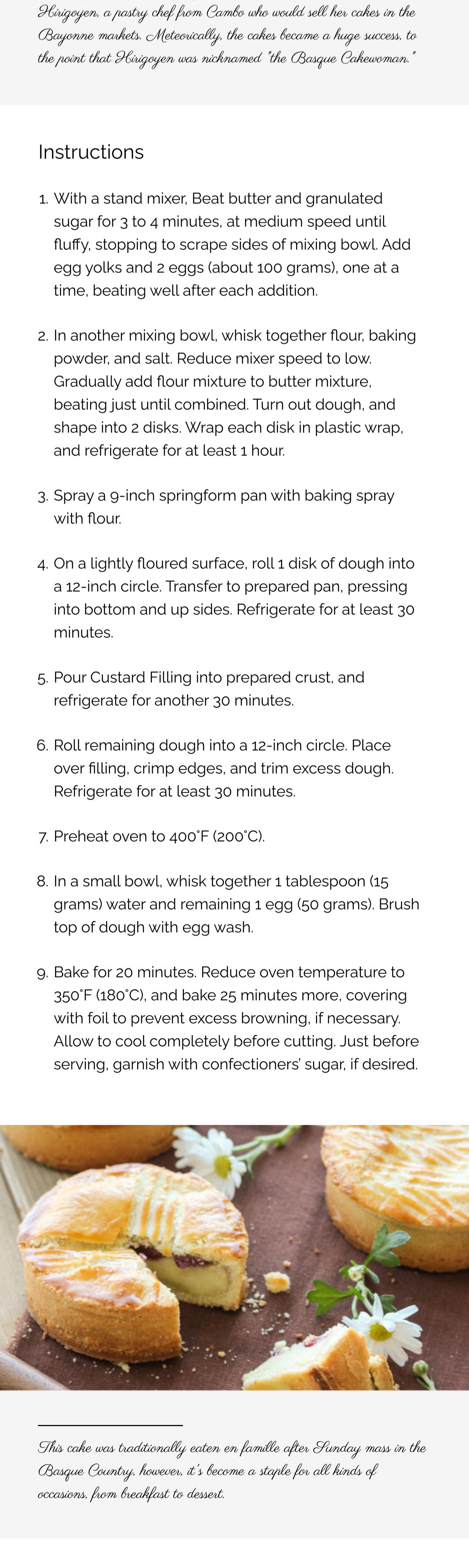
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Source: [bakefromscratch](#)



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Start



Preparation

Oven

Refrigerator

9-inch springform pan

Stand mixer





Ingredients

*1 tablespoon (15 grams) water
3 large egg yolks (56 grams)
3 large eggs (150 grams), divided
Garnish: confectioners' sugar
 $1\frac{3}{4}$ cups plus 2 tablespoons (374 grams) granulated sugar
1 cup (227 grams) unsalted butter, softened to room temperature
 $3\frac{3}{4}$ cups (469 grams) all-purpose flour
1 tablespoon (15 grams) baking powder
 $1\frac{1}{2}$ teaspoons (4.5 grams) kosher salt
*Custard Filling**





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Done!



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