

Gateau breton (6-8 portions; 1 hr)

A moreish cake-biscuit from <https://www.allrecipes.com/recipe/266874/gateau-breton/>
(I make this as a pair with the coconut macaroons as together they use two whole eggs.)

For the preparation

Take about $\frac{1}{4}$ tsp of egg yolk and mix with a tablespoon of cold water. Leave to one side to glaze the cake later.

Preheat the oven to 190 degrees (fan oven) and line a 7.5" (19cm) diameter springform tin with baking paper.

This size of tin makes the cake about 2cm thick and fairly biscuity. If you prefer it less biscuity and more cakey you can make it thicker by using a smaller tin or multiplying up the quantities.

For the caking

180g plain flour
90g butter (spreadable butter also works)
85g demerara sugar
2 medium egg yolks
 $\frac{1}{2}$ medium egg white
1 tbsp cornflour

Measure all the ingredients into a mixing bowl and mix well into a rough dough with a spoon or hands. Knead it into a ball (may be slightly crumbly).

Flatten the dough into the tin, pushing it in to flatten the baking paper against the tin and give a roughly flat surface.

Drizzle the egg wash over the top and spread it evenly over the whole cake.

Bake on 190 degrees for about 15 min, then reduce the heat to 175 degrees and bake for another 25 min. Leave to cool for about 10 min.

Tasty eaten a little warm, and probably good with some flaked almonds to top (but I haven't tried this yet).