

Gâteau Breton variation

Inspired by a recipe on America's Test Kitchen

Yield: 1 9 inch cake

Filling Component

Ingredients:

5 oz. (2/3 cup) water

4 oz. (1/2 cup) dried chopped apricots

2.5 oz. (1/3 cup) granulated sugar

1 Tb. lemon juice

Method

Place the water and apricots in a blender (not a food processor) at medium speed for 2 full minutes. Place in a saucepan along with the granulated sugar. Cook on medium heat, stirring constantly until it is thickened (about 3-4 minutes). Add the lemon juice and set aside.

Cake Component

Ingredients:

8 oz. (16 Tb.) unsalted softened butter

7 oz. (3/4 cup plus 2 Tb.) granulated sugar

5 egg yolks for the batter

1 ounce (2 Tb.) rum

1 tsp. vanilla extract

8 1/2 ounces (2 cups) all-purpose flour

1/2 tsp. salt

Extra butter for greasing the cake pan

Egg wash

1 egg yolk

1 tsp. water

Method

Place softened butter in a mixer with a paddle attachment and mix for 1 minute on medium high speed. Add the granulated sugar and mix on medium high for 3 more minutes.

Add the yolks one at a time on medium high speed until they are incorporated (about 30 seconds total time for the 5 yolks). Scrape down the bowl.

Add the rum and vanilla, then mix on medium high speed for 1 more minute.

Add the flour and salt. Mix for 30 seconds on low speed. Scrape down the bowl.

Generously grease a 9-inch cake pan with butter. Spread $\frac{1}{2}$ of the batter into the pan, spreading evenly all the way to the edges.

Place the pan in the freezer uncovered for about 10 -15 minutes. When removed from freezer, the batter in the pan needs to be very stiff.

Remove and add the apricot filling on top. Spread the filling very evenly up to $\frac{1}{2}$ inch from the edge. Place the pan in the freezer for 10 – 15 minutes. When removed from freezer, the apricot filling should be very stiff.

Remove from freezer and gently spread the other half of the batter on top, all the way to the edge, making sure that the top layer of batter is level and even.

Mix together 1 yolk and 1 tsp. water in a small bowl. Brush on top of the smooth cake.

Take a fork and make a diamond pattern by dragging slightly into the top of cake 3 times in each direction.

Bake at 350° for about 40-45 minutes. Let cool 10 minutes in the pan.

Run a knife around the outside of the cake to be sure it doesn't stick inside the pan edge.

Turn out onto a cooling rack, pattern side up.