



Gateau Breton

This traditional recipe uses simple ingredients—salted butter, egg yolks, sugar, and flour—to create a rich, tender cake with a classic crosshatch top. It tastes even better days after it's been made!



Prep: 10 min **Cook:** 40 min **Total:** 50 min **Servings:** 8-10

Ingredients

7 large egg yolks
1 cup granulated sugar
1 cup + 2 Tbs salted butter,
softened
2 3/4 cups all-purpose flour
1 tsp baking powder
Egg Wash
1 egg yolk
1 Tbs milk

Directions

1. Preheat oven to 350 degrees. Grease an 8-inch cake pan or springform pan and line the bottom with parchment.
2. In a mixer bowl, beat egg yolks and sugar until pale and fluffy.
3. Add softened butter and continue beating until smooth and creamy.
4. Add flour and baking powder; mix just until a dough forms. Turn onto a lightly floured surface and knead briefly until smooth.
5. Press dough evenly into the prepared pan and smooth the top.
6. Brush with the egg yolk + milk mixture. Use a fork to create a classic crosshatch pattern.
7. Bake 40 minutes, or until deeply golden and set in the center.
8. Let cool for serving. Flavor improves after a day.



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