



Preparation time: 10 minutes

Refrigeration time: 2 hours (optional)

Cooking time: 15 minutes

### Ingredients for 6

- 1 puff pastry sheet
- 1 egg
- 1 log Odense almond paste (blue packet for baking)



## Pinwheel Galette

A very easy treat for Whimsical Wednesdays. The pinwheel galette is a simplified version of the French "Galette des Rois" or "Three Kings Cake".

Shape the puff pastry into a large rectangle (10-12 inches by 6-8 inches) and set aside on parchment paper.

Slice the almond paste log into a bowl and microwave for 1 minute to soften. Add an egg and mix well. Spread over the puff pastry, leaving a quarter inch on all sides. Roll the puff pastry lengthwise into a large log.

At this point you can wrap the log with plastic and refrigerate for 2 hours so that it will be easier to slice (optional), or slice it directly.

Preheat the oven to 385 F.

Slice the log into 1/4 inch slices and arrange on a baking sheet covered with parchment paper.

Bake for 15 minutes, or until golden.

Enjoy!