

The Parish Church of

Invites you to journey through 2026
Come and join us along the way.....



Our Ash Wednesday Service.....

Maundy Thursday Service.....

Good Friday Service.....

Easter Day Service.....

Harvest Festival Service.....

Christmas Services.....

Parish contact details.....

Epiphany cakes are a French tradition, known as Galette des Rois. It is a puff pastry pie with an almond frangipane filling. It is traditionally decorated with a paper crown.

Ingredients:

100g caster sugar

100g unsalted butter, cubed into small pieces and at room temperature

750g rough puff pastry

100g almonds (ground)

2 large eggs plus an egg yolk used for glazing

1 teaspoon of almond extract

1 tablespoon of milk, rum or brandy

1 glacé cherry, or sultana or raisin

Instructions:

Preheat Oven to 220c (fan) or 180c/ gas mark 6.

Cream together the sugar and butter until light and fluffy gradually adding the eggs

Mix the ground almonds, almond extract and rum/brandy or milk and cherry, sultana or raisin mixing to a smooth paste.

Cut the pastry into two halves and roll out to a depth of 3-5mm. Cut two circles of pastry, one from each half. Making one circle slightly smaller than the other.

Place the smaller circle on baking paper on a baking tray and brush the edge with the egg yolk beaten with a teaspoon of water.

Spread the frangipane filling over the pastry circle to within 1 cm of the edge.

Place the larger circle of pastry on top of the frangipane and seal the edge with a fork

Using a sharp knife create a spiral pattern on the top of the cake by scoring a series of lines.

Brush on the remaining egg yolk, and bake for 30mins until the top is golden brown and puffed up.

Allow to cool for 5 mins. Can be served hot or cold.