

# GALLETA DE LOS REYES

## ( GALLETE DES ROIS )



- 1** Preheat oven to 375°F. While oven is preheating, place provided parchment paper on a baking sheet. Next, remove plastic seal from frozen Galleta de Los Reyes and place in the center of the parchment paper lined baking sheet.
- 2** Place the baking sheet on the middle rack of the oven. Bake until golden brown, about 50-60 mins. in a conventional oven, and 40-50 mins. in a convection oven\*.  
While it bakes, prepare simple syrup by placing 1/4 cup of water and 1/4 of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.
- 3** When the Galleta de Los Reyes reaches a golden brown, remove it from the oven and brush with simple syrup. The filling will be HOT! Let it cool completely (approximately 15 minutes) before you enjoy.

\*Because all ovens vary, check on the Galleta de Los Reyes 5 mins. before the recommended baking time.