



King Cake

This is the recipe used at Holy Angels. It comes from several sources, including Emerill Lagasse and the Betty Crocker Cookbook and was developed after much experimentation by Theresa Hutton. Plastic babies can be found in party stores or baking supply stores.

1 package quick acting active dry yeast

½ cup warm water

½ cup lukewarm milk (scalded, then cooled)

1/3 cup sugar

1/3 cup shortening or margarine or butter

1 teaspoon salt

1 egg

3 ½ -4 cups all-purpose flour

Filling:

1 8 oz. package cream cheese

½ cup powdered sugar

1 tablespoon milk 1 ½ tsp. cinnamon

Glaze and decorations:

2 cups sifted powdered sugar

2 tablespoons lemon juice

2 tablespoons water

Purple, Green, and Gold sugar crystals

Dissolve yeast in warm water in 2 ½ quart bowl.

Stir in milk, sugar, shortening, salt egg and 2 cups of the flour. Beat until smooth.

Stir in enough remaining flour to make a dough that is easy to handle. Turn out onto lightly floured surface and knead until smooth and elastic, about 5 minutes. Place in greased bowl. Cover, let rise in warm place until doubled. (Dough is ready if indentation remains when touched.)

Punch down dough.

Flatten dough with hands or rolling pin into rectangle, 15 x 9 inches on lightly floured surface.

Mix filling ingredients and spread evenly over rectangle leaving edges uncovered. Roll up tightly into a cylinder beginning at 15 inch side. Bend dough to form a circle (you can use a metal can to help keep the shape) Pinch to seal edges around the tin can. Cover lightly and let rise til double again. Bake at 375°F. for 25-30 minutes or until done.

When cooled completely, tuck a plastic baby in the seam where the dough was joined. Mix glaze and drizzle over the cake, paying particular attention to hide the seam and the baby's location. Decorate with colored sugar crystals.

[King cake — one of the jewels of New Orleans cuisine — makes its way to Mount Airy | Mt. Airy News](#)

King Cake Cupcakes: Please follow the link below

[King Cake Cupcakes - Perfect for Epiphany and Mardi Gras! \(thekennedyadventures.com\)](#)