



Buttermilk King Cake with Cream Cheese Filling

Oscar · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

4 hrs 10 mins

Description

This recipe for king cake with cream cheese filling is hands down the best I've ever eaten. It's a combination of several recipes, not too sweet and not too bread-like, with a rich, tender crumb and the traditional lemon and nutmeg flavors of a genuine NOLA king cake. It's great with coffee and best eaten the same day, but pretty darn good the day after if there are leftovers. Enjoy y'all!

Ingredients

- 4 cups all-purpose flour
- or more if needed - ½ cup white sugar - 1 (.25 ounce) package rapid rise yeast - 1 ¼ teaspoons salt - 3 eggs at room temperature - 6 tablespoons butter - ¾ cup Bulgarian-style buttermilk - 1 (8 ounce) package cream cheese at room temperature - 1 cup confectioners' sugar - 2 tablespoons all-purpose flour (Optional) - 2 tablespoons lemon juice - 1 teaspoon vanilla extract - ¼ teaspoon ground nutmeg - 1 egg - ¼ cup water - 1 cup confectioners' sugar - 4 teaspoons corn syrup - 4 teaspoons milk - 1 teaspoon lemon juice
- or as needed

Instructions

1. Make the dough: Mix flour
2. sugar
3. yeast
4. and salt together in the bowl of a stand mixer fitted with a dough hook. Whisk eggs in a separate bowl. Melt butter in a saucepan over low heat. Whisk in buttermilk and heat until an instant-read thermometer reads 120 degrees F (49 degrees C). Slowly pour buttermilk mixture into beaten eggs
5. whisking constantly; let cool to 110 degrees F (43 degrees C). Beat egg mixture into flour mixture on medium-low speed until a firm
6. elastic dough forms
7. about 10 minutes. If dough doesn't separate from the sides of the mixing bowl during kneading
8. beat in up to 1/4 cup more flour. Turn dough out onto a work surface and knead for 1 minute. Shape dough into a ball and place into a buttered bowl
9. turning dough to lightly coat all over with butter. Cover the bowl with plastic wrap and let rise in a warm place until doubled in volume
10. about 2 hours. Preheat the oven to 350 degrees F (175 degrees C). Butter the outside edge of an 8-inch cake pan. Make the filling: Stir cream cheese
11. confectioners' sugar
12. flour
13. lemon juice
14. vanilla
15. and nutmeg in a bowl until smooth. Punch down dough and turn out onto a lightly floured piece of parchment paper. Roll dough into a 10x28-inch rectangle. Spread filling over the rectangle
16. leaving a 1-inch border along each edge. Starting at one long edge of the rectangle
17. lift the parchment paper sheet and roll dough into a log. Pinch the seams closed to seal in the filling
18. keeping the roll on the parchment paper. Wrap the filled dough around the outer edges of the prepared cake pan and pinch the dough ends to form a ring. Use parchment paper to lift the cake and cake pan and slide a baking sheet beneath the parchment. Gently free the cake pan
19. leaving the ring-shaped cake. Make the egg wash: Whisk egg with water in a small bowl. Brush over cake. Bake in the preheated oven until cake is golden brown
20. about 40 minutes. Remove from the oven and let cool
21. about 30 minutes. Meanwhile
22. make the icing: Stir confectioners' sugar
23. corn syrup
24. and milk together in a bowl. Mix in 1 teaspoon lemon juice
25. or as much as needed to thin icing to a thick but slightly runny texture. Drizzle icing over cooled king cake. Recipe Tip Other optional ingredients include purple
26. green
27. and gold decorating sugar and a king cake baby
28. dried bean
29. or other tiny food-safe trinket. If desired
30. insert the king cake baby into the cake from underneath
31. and dust the iced cake with the colored sugars.