

King Cake

Oscar · 28/09/2024

**Prep Time**

1 hr 45 mins

Difficult

Medium

Servings

2 hrs 45 mins

Description

This is a sweet bread that is made during Mardi Gras in New Orleans. It has a cream cheese filling and a simple glaze. A tiny plastic baby is baked into the bread and will bring good luck to whoever finds it.

Ingredients

- 2 (.25 ounce) packages active dry yeast - ½ cup white sugar - 1 cup warm milk (110 degrees F/45 degrees C) - ½ cup butter
- melted - 5 egg yolks - 4 cups all-purpose flour - 2 teaspoons salt - 1 teaspoon ground nutmeg - 1 teaspoon grated lemon zest - 1 (8 ounce) package cream cheese - ½ cup confectioners' sugar - 2 cups confectioners' sugar - ¼ cup lemon juice - 2 tablespoons milk - 1 tablespoon multicolored candy sprinkles

Instructions

1. In a large bowl
2. dissolve yeast and white sugar in warm milk. Let stand until creamy
3. about 10 minutes. Stir the egg yolks and melted butter into the milk mixture. In a separate bowl
4. combine the flour
5. salt
6. nutmeg and lemon zest. Beat the flour mixture into the milk/egg mixture 1 cup at a time. When the dough has pulled together
7. turn it out onto a lightly floured surface and knead until smooth and supple
8. about 8 minutes. Lightly oil a large bowl
9. place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
10. about 2 hours. In a small bowl
11. combine the cream cheese and 1/2 cup confectioners' sugar. Mix well. In another small bowl
12. combine the remaining 2 cups confectioners' sugar
13. lemon juice and 2 tablespoons milk. Mix well and set aside. Turn the dough out onto a floured surface. Roll the dough out into a 6x30 inch rectangle. Spread the cream cheese filling across the center of the dough. Bring the two long edges together and seal completely. Using your hands shape the dough into a long cylinder and place on a greased baking sheet
14. seam-side down. Shape the dough into a ring press the baby into the ring from the bottom so that it is completely hidden by the dough. Place a well-greased 2 pound metal coffee can the center of the ring to maintain the shape during baking. Cover the ring with a towel and place in a warm place to rise until doubled in size
15. about 45 minutes. Meanwhile
16. preheat oven to 350 degrees F (175 degrees C). Bake in preheated oven until golden brown
17. about 30 minutes. Remove the coffee can and allow the bread to cool. Drizzle cooled cake with lemon/sugar glaze and decorate with candy sprinkles.