

## King Cake



### Cake

- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 2 eggs, beaten
- 1 1/4 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon lemon extract
- 1/8 teaspoon orange extract

### Filling

- 2 tablespoons butter or non-dairy margarine, melted
- 1/3 cup packed dark brown sugar
- 1 1/2 teaspoons ground cinnamon
- 1/2 cup finely chopped pecans

### Glaze

- 1 1/2 cups powdered sugar
- 3 1/2 tablespoons half and half cream
- Purple, green, and yellow decorative sugars

**In a large mixing bowl**, combine Yumree Yumree Breads mix, yeast, sugar, cinnamon, and nutmeg. Mix well.

**In a small saucepan**, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture and add extracts. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

**Using the Rolling Mix suggestion**, lightly flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 20 x 12 inch rectangle.

**Brush** melted butter over dough leaving 1/2 inch on all sides of rectangle. Combine sugar, cinnamon, and pecans, sprinkle evenly over dough.

**Use** the silicone mat as leverage; pick up long edge of mat; and gradually lift and roll dough into a jellyroll shape. When roll is completed, use a lightly floured dough lifter to move rolled cake onto a parchment lined baking sheet. Place dough seam side down and shape into a circle around a lightly greased inverted 4 inch oven safe glass ramekin (bowl). Cake is baked with bowl in place.

**Allow** cake to sit uncovered for 10 minutes. Using the Quick Rise Method, allow uncovered cake to rise in a warm place for 15 to 20 minutes.

**Bake** at 350 degrees for 25 to 30 minutes, or until cake sounds hollow when tapped. Cool on baking sheet for 10 minutes. Remove ramekin from cake and transfer to a wire rack to continue cooling.

**Combine** powdered sugar and half and half cream. Mix well and drizzle over cooled cake. Sprinkle decorative sugars in triangles of alternating colors. Drizzle remaining glaze over decorated cake.

**Cook's Note:** *Electric mixer required.* For a traditional King Cake, cut an opening in the bottom of the cooled cake prior to decorating. Hide a purchased plastic baby in opening. Please advise guests of an inedible object in one slice of cake.