

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.