

# KING CAKE

A sweet gluten-free bread cake where afterward, you can hide that baby for the lucky recipient...good luck!

SERVINGS	SERVING SIZE	TIME TO MAKE
12	1 SLICE (THICK)	75+ MINUTES

## INGREDIENTS

### Cake

- 1 Cup Milk, lukewarm ~110 Degree F (desired % Fat and/or Planted Based option)
- 1/2 Cup Sugar --- take 1 Tablespoon Sugar for yeast
- 2 Tablespoons Dry Yeast
- 3 3/4 Cups Gluten-Free Flour
- 1 Cup Butter, Salted & Melted
- 3 Eggs, large
- 1 Tablespoon Vanilla Extract
- 1 Tablespoon Lemon Peel/Zest, fresh or preserved
- 1 Tablespoon Cinnamon
- 1/2 teaspoon Nutmeg

### Icing

- 1 1/2 Cups Powdered Sugar
- 1 Tablespoon Milk
- 1 Tablespoon Vanilla Extract
- 1/2 Lemon, juice
- Purple, Green, Gold, Pink decorative sugars, etc.

## DIRECTIONS

1. In a small bowl/glass measuring pitcher, pour the warm milk, yeast and sugar, gently stir and rest for 3-5 minutes to “feed” the yeast (bubbles should form=yeast is active)
2. In a large bowl, mix the flour and the rest of the sugar.
3. Add the yeast mixture to the flour mixture and gently mix

4. Add in the melted, eggs, vanilla, lemon peel/zest, cinnamon, and nutmeg. Gently folding until everything is well mixed, you can also use a standing mixer with dough hook to kneed for 5-10 minutes or kneed by hand until surface is smooth and elastic.
5. Grease a bowl and place dough inside, cover with plastic or beeswax wrap and towel, set aside in a warm/draft-free place to proof and rise for 2-3 hours or until increases in size (gluten-free usually requires more time and does not double in size)
6. Preheat oven to 375 degrees F oven.
7. Once dough is risen to desired size, divide into equal pieces (or if using cake pans, fill to about  $\frac{3}{4}$  full).
8. If divided into equal pieces, you can braid into long strips, then create a circle pinching at meeting point for a traditional cake. Place on a greased baking sheet.
9. Place plastic wrap or beeswax wrap on top and allow to rise for another 30 minutes
10. Remove wrap and place in oven for 25-30 minutes or until toothpick inserted in middle of cake comes out clean.
11. Remove from oven and let cool
12. To make the icing, in a bowl add the powdered sugar, milk, vanilla and lemon juice and mix until no lumps, bumps. If it's too thick, you can add more milk (or other liquid) or if too runny, you can add more powdered sugar.
13. When cake has cool, add the "plastic baby" or bean (for lucky person) and plate the cake
14. Spread the icing over the cake
15. Add any decorative sugars while icing still wet
16. Enjoy!

Nutritional Information per serving: 365 Calories, 17 grams Fat, 10 gram Saturated Fat, 95 mg Cholesterol, 174 mg Sodium, 51 grams Total Carbohydrates, 4 gram Fiber, 18 grams Sugar, 4 grams Protein, 20% Vitamin A, 1% Vitamin C, 10% Calcium, 16% Iron