

# Mardi Gras King Cake

## Source

[tasteofhome.com](http://tasteofhome.com)

## Description

This frosted yeast bread is the highlight of our annual Mardi Gras party. If you want to hide a token inside, do so by cutting a small slit in the bottom of the baked cake...and remember to warn your guests! —Lisa Mouton, Orlando, Florida



## Prep Time

40 min

## Cook Time

20 min

## Total Time

1 hr

## Ingredients

Yields 2 cakes (12 servings each).

1	package	(1/4 ounce) active dry yeast
1/2	cup	warm water (110° to 115°)
1/2	cup	warm milk (110° to 115°)
1/3	cup	shortening
1/3	cup	sugar
1	teaspoon	salt
1	large	egg
4-4		-1/2 cups all-purpose flour
2	cans	(12-1/2 ounces each) almond cake and pastry filling
<b>GLAZE:</b>		
3	cups	confectioners' sugar
1/2	teaspoon	vanilla extract
3-4	tablespoons	water
		<i>Purple green and gold colored sugar</i>

## Directions

1. In a large bowl, dissolve yeast in warm water. Add the milk, shortening, sugar, salt, egg and 2 cups flour. Beat on medium speed for 3 minutes. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll one portion into a 16-in. x 10-in. rectangle. Spread almond filling to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place seam side down on a greased baking sheet; pinch ends together to form a ring. Repeat with remaining dough and filling. Cover and let rise until doubled, about 1 hour. Bake at 375° for 20-25 minutes or until golden brown. Cool on a wire rack. For glaze, combine the confectioners' sugar, vanilla and enough water to achieve desired consistency. Spread over cooled cakes. Sprinkle with colored sugars.
2. \*\*This recipe was tested with Solo brand cake and pastry filling. Look for it in the baking aisle.