

Mardi Gras King Cake

Yield: 10 min
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/king-cake-recipe-southern-living>

Ingredients:

- 1 cup whole milk warmed to about 110 degrees F
- 1/2 cup granulated sugar
- 2 tablespoons active dry yeast
- 4 1/2 cups all purpose flour
- 3/4 teaspoon salt
- 1 cup unsalted butter melted
- 5 large egg yolks
- 1 teaspoon pure vanilla extract
- 1 teaspoon lemon zest fresh
- 2 teaspoons ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1 large egg beaten for egg wash
- 1/2 cup unsalted butter softened to room temperature
- 1 tablespoon all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 1 1/2 teaspoons unsweetened cocoa powder
- pinch salt big
- 2 cups powdered sugar
- 1/4 cup whole milk
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon pure vanilla extract
- sprinkles purple, green, and yellow
- 3/4 cup granulated sugar

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 97 grams
3. Cholesterol: 200 milligrams
4. Fat: 32 grams

5. Fiber: 3 grams
6. Protein: 10 grams
7. SaturatedFat: 19 grams
8. Sodium: 290 milligrams
9. Sugar: 51 grams

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