

Mardi Gras King Cake (Bread Machine)

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/mardi-gras-king-cake-recipe-food-network>

Ingredients:

- 1/4 cup water
- 1/2 teaspoon salt
- 2 tablespoons unsalted butter room temperature
- 1 egg slightly beaten
- 1 cup sour cream
- 3 1/2 tablespoons granulated sugar
- 3 1/2 cups all purpose flour
- 2 1/2 teaspoons bread machine yeast
- 8 ounces cream cheese room temperature
- 1/2 cup confectioners' sugar
- 1/2 cup granulated sugar
- 2 teaspoons ground cinnamon
- 5 tablespoons unsalted butter melted
- 4 ounces cream cheese room temperature
- 1/4 cup unsalted butter room temperature
- 2 1/2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- sprinkles Purple, green and yellow

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 85 milligrams
4. Fat: 25 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 15 grams

8. Sodium: 220 milligrams
 9. Sugar: 44 grams
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