

Rosca de Reyes

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/rosca-de-reyes-mexico-recipe>

Ingredients:

- 3 5/8 cups unbleached flour
- 4 3/4 tablespoons evaporated cane juice or cane sugar
- 7/8 tablespoon instant yeast
- 3 whole eggs 150 g at room temperature*
- 5 1/16 tablespoons water at at 30°C
- 5 1/16 tablespoons whole milk at 30°C
- 9/16 tablespoon salt
- 3 5/8 cups unbleached flour
- 5 1/16 tablespoons whole milk at 30°C
- 8 large egg yolks 160g at room temperature*
- 2 oranges
- 1 lemon Mexican, green lime
- 1 1/8 cups evaporated cane juice or cane sugar
- 7/8 cup unsalted butter softened
- 5/8 cup golden raisins soaked in hot water
- 4 1/3 tablespoons Orange each of candied, and lemon, soaked in hot water and chopped
- 7 tablespoons butter
- 3/4 cup powdered sugar
- 3/4 cup unbleached flour
- candied fruits orange, lemon, cherries are traditional... but figs, kiwis, etc work perfectly as well
- 1 egg lightly beaten for egg wash