



Mardi Gras King Cake

with Cinnamon Sugar Swirl



4h



2 Servings

A beloved Carnival tradition, it just isn't Mardi Gras without King Cake. Our classic version features made-from-scratch sweet yeast dough that we bake to a golden brown, then drizzle with a sugar glaze and top with colored sprinkles. Every bite is full of buttery cinnamon goodness, but there's no plastic baby in this cake, so feel free to add one if you want! (Serves 12)

What we send

- ¼ oz instant yeast
- 5 oz granulated sugar
- 2 (10 oz) all purpose flour ¹
- 5 oz dark brown sugar
- ¼ oz ground cinnamon
- 5 oz confectioners' sugar
- 1 oz yellow, purple & green sanding sugar

What you need

- 7 Tbsp butter ⁷
- ½ c milk ⁷
- 2 large eggs ³
- kosher salt
- neutral oil or cooking spray (for greasing)

Tools

- microwave
- stand mixer with dough hook attachment
- rolling pin
- parchment paper
- rimmed baking sheet

Cooking tip

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Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 360kcal, Fat 8g, Carbs 68g, Protein 7g



1. Heat milk & bloom yeast

Cut **5 tablespoons butter** into ½-inch pieces. In a small microwave-safe bowl, microwave **½ cup milk** until warm, 30–60 seconds. Remove from microwave and stir in butter pieces. Set aside to allow milk to cool and butter to melt.

In the bowl of a stand mixer, combine **yeast**, **½ cup hot tap water** (100–110°F), and **1 teaspoon granulated sugar**. Set aside until foamy, 5–10 minutes.



4. Make cake filling

Preheat oven to 350°F with a rack in the center.

Meanwhile, stir to combine **brown sugar**, **2 teaspoons cinnamon**, and **½ teaspoon salt**. Set cinnamon sugar aside. In a small microwave-safe bowl, microwave **2 tablespoons butter** until melted, 30–60 seconds. In a small bowl, whisk to combine **1 egg** and **1 tablespoon water**. Set egg wash aside until step 6.



2. Start dough

Once **yeast mixture** is foamy, whisk in **milk mixture**, **1 large egg**, **½ cup granulated sugar**, and **½ teaspoon salt** until combined. Using a stand mixture fitted with a dough hook attachment, on medium speed, slowly add **all of the flour**, scraping down sides of bowl as needed, until combined.



5. Roll dough

Place **proofed dough** on a work surface; roll to a 12x16-inch rectangle. Brush **melted butter** over surface, leave a 1-inch border. Sprinkle **cinnamon-sugar** evenly over top. Starting from one long end, roll dough into a log. Carefully transfer to a parchment-lined baking sheet, seam side down; form into an oval and bring the ends together, pinching to seal. Brush top of cake with egg wash.



3. Finish & proof dough





Mix **dough** until smooth, no longer sticky, and springs back when pressed, 2–5 minutes. Roll dough into a ball. Lightly **oil** a large bowl. Transfer dough to oiled bowl and turn to coat. Cover with plastic wrap or a kitchen towel; set in a warm place until doubled in size 1–2 hours.



6. Bake cake & serve

Cut 6 evenly spaced slits, about ½-inch deep and 2 inches long on top. Cover; set aside to proof, about 1 hour. Bake on center oven rack until top is golden and cake reaches 200°F internally, 30–35 minutes. Let cake cool completely. In a small bowl, whisk to combine **confectioners' sugar** and **4 teaspoons water**. Drizzle **glaze** over top of **cake**; decorate with **sanding sugar**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**