

GRACIOUS BAKERY'S KING CAKE RECIPE

Dough

- 180 grams bread flour
- 54 grams all purpose flour
- 129 grams whole milk
- 24 grams granulated sugar
- 21 grams whole eggs
- 4 grams direct instant yeast
- 4 grams salt
- 2 grams malt powder
- 35 grams butter, cut in 1/4 " chunks

In the bowl of a standing mixer, put the flours, yeast, salt and malt. Put the bowl on the mixer fitted with the dough hook. Pour in the eggs and milk. Mix on Speed 1 for 3 minutes. Scrape down the bowl. With the mixer on, stream in the sugar. Mix on speed 1 for minutes. Stop the mixer and add the butter. Now mix on speed 2 for 2 minutes.

Spray a medium sized bowl with non-stick spray. Place the dough in the bowl and cover with plastic wrap. Place in refrigerator for 12 hours/overnight.

Filling

- 170 grams sugar
- 47 grams bread flour
- 2 grams salt
- 10 grams cinnamon
- 20 grams vegetable oil

Combine all ingredients and mix thoroughly.

Icing

- 445 grams confectioner's sugar
- 15 grams corn syrup
- 118 grams water

Whisk together thoroughly all of the ingredients for icing in a mixing bowl. Make sure there are no lumps. Best to do this while the cake is baking.

Assembly

The next day, roll the dough out on a floured surface to 3" by 20" rectangle. Sprinkle cinnamon sugar all over the dough. Roll up from long seam, creating one long roll. Pinch the ends together. Place king cake on a parchment lined sheet pan for 1.5 to 2 hours, in a warm place, and covered with a dishtowel. Preheat oven to 350F.

When cake is fully puffed, remove dishtowel and bake in oven at 350F for 20-25 minutes, or until browned. Remove from oven and allow to cool completely.

When cooled, glaze with icing, and decorate with purple, green and gold decoration.

RECIPE COURTESY OF [GRACIOUS BAKERY](#)