

Mardi Gras King Cake Recipe

Hey, if you are reading this [Mardi Gras King Cake](#) recipe post you either yelled “I got the baby” at a king cake party or just want to bake a delicious piece of New Orleans history. Either way, remember, *Laissez les bons temps rouler* (Cajun French expression meaning) “Let the good times roll.”



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Time: 4 1/2 hours

Yield: Two Mardi Gras King Cakes

1. Scald the milk and remove from heat. Stir in 1/4 cup of butter and let milk liquid cool to room temperature.
2. In a large bowl (or Kitchen Aid mixer bowl), dissolve yeast in the warm water with 1 tablespoon of the white sugar and let stand until creamy and bubbly, about 10 minutes.
3. Once the yeast mixture activates, add the milk/butter mixture. Whisk in the eggs. Stir in the remaining white sugar, salt and nutmeg.
4. Beat the flour into the milk/egg mixture 1 cup at a time (either by using the Kitchen Aid hook attachment or by hand). When the dough begins to pull together, turn it out onto a lightly floured surface and knead until

smooth and elastic for about 8 to 10 minutes.

5. Use a neutral oil to lightly oil a large bowl, place the dough in the bowl and turn it to ensure all sides are coated.
6. Cover dough with a damp cloth or plastic wrap and let rise in a warm place until doubled in size, about 2 hours. Once dough has risen, punch it down and divide it in half (for 2 cakes).
7. Preheat oven to 375 degrees F (190 degrees C) and then line two cookie sheets with parchment paper.

Mardi Gras King Cake Filling Directions

1. In a medium sized bowl, combine the brown sugar, cinnamon, pecans, 1/2 cup flour and 1/2 cup raisins. Pour 1/2 cup melted butter over the cinnamon mixture and mix until crumbly.

King Cake Dough Final Preparation (we're almost done!)

1. Roll dough halves out into rectangles (approximately 10×16 inches). Sprinkle the filling evenly over the dough being careful not to get too close to the long edge and beginning at the long side, roll each half as tightly as possible like a cinnamon jelly roll.
2. Bring the ends of each roll together to form 2 oval shaped rings. Place each ring around a **buttered/oiled** tall ceramic bowl or empty coffee tin on the lined cookie sheet. This will ensure the Mardi Gras King Cake shape maintains its shape while baking.
3. Let the two king cake rolls rise in a warm spot until doubled in size, about 45 minutes.
4. Remove the buttered/oiled tall ceramic bowl or empty coffee tin before baking.
5. Bake in preheated oven for about 20-25 minutes.
6. Once the cakes are done, make a slit with a knife and push a doll or trinket into the bottom of each cake. Don't forget to warn your colleagues about the trinket

otherwise, you might be paying for their dental bill.

7. Frost the cakes while they are still warm with the powdered sugar blend. I used a plastic glove to smear the frosting onto each cake.
8. Quickly sprinkle the yellow, purple, and green colored sugars onto the cake.

Enjoy cake at your next Mardi Gras King Cake party and don't forget to keep track of who finds the baby.