King Cake

3 1/2 cups flour

2 1/4 teaspoons yeast

1cup milk

1/4 cup sugar

1 teaspoon salt

2 eggs

6 Tablespoons unsalted butter, softened, cut into 12 pieces

Cinnamon Filling

2/3 cup packed brown sugar

1 1/2 teaspoons ground cinnamon

4 Tablespoons butter, softened

Icing

1 cup powdered sugar

1 Tablespoon milk

1/2 teaspoon vanilla

Mix 2 1/2 c. flour and yeast in mixing bowl of stand mixer.

Beat on low for 30 seconds.

Heat milk, sugar, and salt in a small saucepan over medium heat until sugar.

With mixer on low, pour in liquids and mix until incorporated. Add eggs one at a time.

Switch to dough hook.

Add 1 c flour a little at a time to make a soft dough.

Add the softened butter, one piece at a time.

Knead for eight minutes on low.

Form the dough into a ball. Place dough into a greased bowl.

Cover bowl with plastic wrap and refrigerate for 1 hour.

Combine the brown sugar and ground cinnamon for filling.

Stir in softened butter.

Roll the chilled dough into a 10 x 20 inch rectangle.

Spread the filling on half of the long side of the dough.

Fold the dough in half covering the filling.

Cut dough into three long strips.

Press the tops of the strips together and braid the strips.

Press the ends together at the bottom.

Gently stretch the braid so that it measures 20 inches again.

Shape it into a circle and press the edges together.

Place on silpat lined baking sheet.

Cover the dough with plastic wrap and let it rise until doubled, about 1 hour.

Bake the cake until it is golden brown 20 – 35 minutes at 350.

Transfer to rack to cool completely.

To hide the baby in the cake, make a small slit in the bottom of the cake and put the miniature plastic baby in the cooled cake.

Mix together icing ingredients.

Spoon over cake.

Sprinkle with purple, green and yellow sugars.