King Cake 2.0

2 1/2 cups flour

1/4 cup sugar

2 1/4 teaspoons yeast

3/4 teaspoon salt

1/3 cup + 1 Tablespoon water

3 eggs

3 Tablespoons milk

3 Tablespoons butter, melted

2 teaspoons vanilla

plastic baby or almond

Filling

8 Tablespoons butter, softened

1/2 cup gingersnap crumbs

1/2 cup sugar

1/4 cup brown sugar

2 teaspoons cinnamon

1 teaspoon vanilla

1/8 teaspoon salt

Glaze

3 cups powdered sugar

1/2 cup sour cream

1 teaspoon vanilla

purple, green and yellow sanding sugars

Whisk together flour, sugar, yeast and salt in bowl of standing mixer.

Whisk together 1/3 c. water, 2 eggs, milk, butter and vanilla.

Pour into dry ingredients and mix with flat beater for 5 minutes.

Transfer dough to a greased bowl.

Cover and refrigerate 2-24 hours.

Combine filling ingredients with flat beater in standing mixer.

Combine glaze ingredients and refrigerate until ready to use.

Divide dough into 2 portions on floured counter.

Roll each portion into a 12 x 4 inch rectangle.

Spread filling over each dough, leaving a 3/4" border around edges.

Roll dough over filling to create 2 logs.   Pinch seams to seal.

Twist logs around each other 3 times.  Wrap into a circle.

Transfer dough to a greased, parchment lined 9" cake pan.

Cover and let rise 1 hour at room temperature.

Whisk together 1 egg and 1 T. water.  Brush over cake.

Bake 35 minutes at 350.

Tent cake with foil and bake 15-20 minutes longer.

Allow cake to cool.  Remove from pan.

Pour glaze over cake and let sit 5 minutes.

Sprinkle colored sugars in pinwheel pattern on top of cake.

Transfer cake to serving platter and hide baby (or almond) underneath.