

# Mini Mardi Gras King Cakes



King cakes are a popular treat in New Orleans during Mardi Gras. Some even hide a plastic baby inside after baking and whoever finds the baby wins a prize!

**Bakers Buzzin'**  
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## Ingredients

For the dough:

3/4 cup warm milk (about 100 degrees)

1 1/4 tsp yeast

3 cups all purpose flour

1 Tbsp baking powder

1 tsp salt

1/4 tsp nutmeg

1/4 cup sugar

6 Tbsp butter, melted

2 Tbsp egg



For the filling:

4 ounces cream cheese, softened

1 1/4 cup confectioners sugar

2 Tbsp lemon juice

For the icing:

6 Tbsp confectioners sugar

milk

yellow, green and purple food coloring

## Instructions



- Preheat oven to 375 degrees.

To make the dough:

- Warm milk to 100 degrees in the microwave for about 1 minute. Use a thermometer to check the temperature.
- Add yeast to the warm milk and stir with a whisk. Set aside and let stand for at least 5 minutes.
- In a medium bowl, whisk together the flour, baking powder, salt, nutmeg and sugar. Set aside.
- Unwrap the butter and place it in a microwaveable bowl or measuring cup. Melt the butter in the microwave. Set aside.
- Crack an egg into a small bowl and whisk until well beaten.

- Once the yeast mixture has rested for at least 5 minutes, add it to the flour mixture with the melted butter and **2 Tbsp only** of the egg.
- Stir the dough until well combined.
- Turn the dough out onto a well floured mat. Sprinkle the top of the dough with flour and begin kneading the dough. Press gently with your flat hands and then fold the dough in half and press down again, adding more flour as needed. Keep doing this until the dough is smooth (3 - 5 minutes). Place a kitchen towel in top of your dough and allow it to rest while you make the filling.

To make the filling:

- Combine cream cheese, confectioners sugar and lemon juice in a large bowl.
- Beat the ingredients together until smooth.
- Set aside.

To make the mini king cakes:

- Divide the dough in half. (If working with a partner, each partner will work with one half)
- Place the dough on a well floured mat.
- Using a floured rolling pin, roll the dough into a rectangle shape. Use extra flour if it sticks to the mat or rolling pin.
- Spread half of the cream cheese mixture on the dough (give the other half to your partner, or use for the other half of your dough). Sprinkle with cinnamon. if you would like to.
- Roll the dough up longways so you have a long tube of dough.
- Cut the dough into 6 equal pieces and place them swirly side up in a muffin pan.
- Bake for 13 - 15 minutes until golden brown.
- Remove from oven and cool slightly before icing.

For the icing:

- Measure 2 Tbsp confectioners sugar into each of 3 small bowls (6 Tbsp total)
- Working with one bowl at a time, add a drop of yellow, green, or purple food coloring and a splash of milk. Stir until combined.
- Decorate your king cakes with each of the colors, then enjoy!