EASY KING CAKE

Ingredients

2 (8-oz.) cans of crescent rolls

8 oz. cream cheese

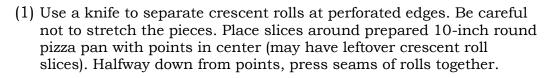
1 cup confectioners' sugar

1 tsp. vanilla extract

2 Tablespoons butter

1/3 cup brown sugar

1-2 Tablespoons ground cinnamon





- (2) In a stand mixer on low speed, beat cream cheese, confectioners' sugar and vanilla extract until creamy.
- (3) Use a rubber scraper to spread filling on dough in the middle of the crescent rolls to make a ring.
- (4) Soften butter in microwave. Do not melt completely. In another bowl, combine butter, brown sugar and cinnamon with a fork until crumbly.
- (5) Sprinkle over cream cheese filling.
- (6) Fold the large ends of the triangles over your buttery cinnamon sugar mix. Then Pull the inside parts of the dough over the top. You should have a large ring of dough. You don't want a perfect circle, but more of an oval shape.
- (6) Bake at 350 degrees for 20-25 minutes or until golden brown. Cool and drizzle icing over cake or top with colored candy sprinkles.



ICING

1 cup confectioners' sugar 2 Tbsps. milk ½ tsp. vanilla extract Purple, yellow and green food coloring

In small bowl combine all ingredients for icing, except for food coloring.
Divide icing into three small bowls.
Add a few drops of purple food coloring in one bowl, a few drops of yellow food coloring in second bowl and a few drops of green coloring in food bowl. Mix well