

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

- (1) Use a knife to separate crescent rolls at perforated edges. Be careful not to stretch the pieces. Place slices around prepared 10-inch round pizza pan with points in center (may have leftover crescent roll slices). Halfway down from points, press seams of rolls together.
- (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

