

## KING CAKE

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A traditional New Orleans recipe, this enriched is dough filled with cinnamon sugar and topped with glaze.

Total dough weight		
		1.000 kg
Ingredients	%	Kilograms
Total flour	100.00	0.514
Bread flour	76.89	0.396
All purpose flour	23.11	0.119
Whole milk	54.95	0.283
Eggs	8.93	0.046
Yeast, osmotolerant	1.94	0.010
Salt	1.94	0.010
Diastatic malt powder	0.97	0.005
Sugar	10.49	0.054
Butter	15.15	0.078
Totals	194.37	1.000

### ICING

Total dough weight		
		1.158 kg
Ingredients	%	Kilograms
Powdered sugar, 10x	76.96	0.891
Glucose	2.57	0.030
Boiling water	20.47	0.237
Totals	100.00	1.158

### CINNAMON SUGAR

Total dough weight		
		4.000 kg
Ingredients	%	Kilograms
Sugar	68.00	2.720
Bread flour	19.00	0.760
Salt	0.70	0.028
Cinnamon	4.10	0.164
Vegetable oil	8.20	0.328
Totals	100.00	4.00

### PROCESS – King Cake

Mix	Type of mixer	Spiral
	Mix style	Improved
	Hold back	Sugar, butter
	1 <sup>st</sup> speed	0:02
	Add	Sugar
	1 <sup>st</sup> speed	0:02–0:03
	Add	Butter
	2 <sup>nd</sup> speed	0:02
Ferment	Time/temperature	12:00 at 38°F
Shape	Divide	454 g
	Sheet	long strips
	Shape	Fill, roll and fasten ends together
Proof	Time/temperature	1:30 at 72°F
Bake	Time/temperature	0:20 at 350°F
	Finish	Cool, glaze

### Process Notes

#### Icing

1. Split powdered sugar in half.
2. Bring water to a rolling boil, weight the amount of water needed.
3. Add half the water, powder sugar 1 and glucose in an upright mixer with whisk attachment.
4. Mix on speed 2 until combined. Stop and scrape.
5. Add 2nd half of sugar on speed 1.
6. Slowly add the second half of the water. Stop and scrape.
7. Once water is incorporated change to speed 3 and mix for 10 min.

#### Cinnamon Sugar

1. Mix all ingredients together.