

KING CAKE



King Cake is the hit of Mardi Gras. Now, you can bring the excitement of Mardi Gras to your shop. The tradition began in 1870 in New Orleans, and starts a time of celebration that begins the 6th day of January and continues until Ash Wednesday. The King Cake symbolizes a unity of faiths that crosses many beliefs. The rich colors are identified with: Purple for Justice, Green for Faith, and Gold for Power. A small plastic toy baby is baked into the cake, and tradition holds that whoever finds the baby will receive good luck. That person is also responsible for bringing a King Cake to the next party! Fillings may also be added, the most popular of which are Lemon, Cream Cheese, Apple, and Strawberry.

EXTRA SALES AND PROFITS FOR YOU!

Make plenty of these delicious King Cakes and other festive items. Decorate the display area or your entire store with a Mardi Gras theme using colorful feather plumes, strings of beads, and exotic masks. And, of course, sample to let your customers taste this delicious and colorful cake.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Pride of Denmark Danish Mix
- Lemon Kist Filling
- Vanilla Dipping Icing
- Bu-Van



1. PREPARE THE DOUGH



Prepare the dough following the directions printed on each bag of Pride of Denmark. Use the sweet dough directions (as you would for cinnamon rolls). Rest the dough overnight under refrigeration.

2. SCALE & SHAPE



Scale two 1 pound pieces for each cake. Roll them into long strips (6 inches by 48 inches). Then, spread a very thin layer of Lemon Kist Filling over the entire strip. Roll each strip into long "logs," and twist two logs together. When twisted, form it into a large oval.

3. PROOF & BAKE



Proof them in a moderate to dry proofing cabinet. Brush them lightly with egg wash. Then, bake them at 320°F for 24-26 minutes until light golden in color.

4. DECORATE



Ice them with melted Vanilla Dipping Icing. Apply alternating colors of purple, gold, and green colored crystal sugar. Apply the crystal sugar liberally and quickly after the icing is applied allowing it to stick.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com