

**BAKES TWO.
CAKES**

*Bake one for yourself and give one away!
celebrate the festive final days before Lent.
a traditional New Orleans dessert to
Our kit makes two delicious King Cakes,*

INCLUDES:
Bread mix
Almond paste
Glaze mix
Green sugar
Yellow sugar
Purple sugar
Yeast packet

KING CAKE MIX KIT

NET WT 63.5 OZ (3 LB, 9 OZ) 1.8kg



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DOUBLE

KING CAKE MIX KIT

Nutrition Facts

Serving Size 1/36 package (50g)
Servings Per Container 36

Amount Per Serving	Mix Prepared	
Calories	190	350
Calories from Fat	35	130
	% Daily Value**	
Total Fat 4g*	6%	22%
Saturated Fat 0g	0%	31%
Trans Fat 0g		
Cholesterol 0mg	0%	9%
Sodium 200mg	9%	11%
Total Carbohydrate 35g	12%	16%
Dietary Fiber 2g	8%	10%
Sugars 19g		
Protein 5g		
Vitamin A	0%	6%
Vitamin C	2%	2%
Calcium	4%	4%
Iron	4%	6%

*Amount in Mix Prepared contributes an additional 160 Calories (100 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 25 mg Cholesterol, 50 mg Sodium, 14 g Total Carbohydrate (9 g Sugars), 2 g Protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: CAKE MIX: Wheat Flour, Cane Sugar, Wheat Gluten, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Whey, Nonfat Milk, Natural Flavor, Defatted Soy Flour, Salt, Xanthan Gum. ALMOND PASTE: Almonds, Cane Sugar, Water, Potassium Sorbate (preservative), Natural and Artificial Almond Flavor. COLORED SUGARS: YELLOW: Cane Sugar, Confectioners' Glaze, Yellow #5, Carnauba Wax; GREEN: Cane Sugar, Confectioners' Glaze, Yellow #5, Blue #1, Carnauba Wax; PURPLE: Cane Sugar, Confectioners' Glaze, Blue #1, Red #40, Carnauba Wax; GLAZE MIX: Confectioners' Sugar (cane sugar, cornstarch), Natural Vanilla Flavor. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.
CONTAINS: Milk, Soy, Almonds, Wheat.

Produced on equipment that also processes eggs, hazelnuts, walnuts, pecans, and coconut.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years.

We're all about making your kitchens better and happier with top-quality baking essentials.

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We're committed to using the power of business as a force for social and environmental good.



OUR SIGNATURE RECIPE FOR KING CAKE

**FOR 1 CAKE
YOU'LL NEED**

FOR THE DOUGH
1 stick (8 tablespoons) butter,
softened

3/4 cup warm water

FOR THE FILLING

1/2 container (8 ounces)

almond paste

1/2 stick (4 tablespoons) butter,

softened

1 teaspoon almond extract

(optional, but good)

1/2 cup granulated sugar

2 cups soft white bread crumbs
(fresh bread crumbs)

FOR THE GLAZE

**2-3 tablespoons heavy cream, milk,
or half and half**

colored sugars

**THIS BOX CONTAINS 2 BAGS OF DOUGH
MIX, 16 OZ ALMOND PASTE, 2 PACKETS
OF GLAZE MIX, 2 YEAST PACKETS,
AND COLORED SUGARS.**

1 • FOR DOUGH: Combine 1 bag dough mix with 1 yeast packet, butter, and water. Mix and knead to make a smooth dough, adding more water or all-purpose flour as needed. Put in a greased bowl, cover, and set aside to rest in a warm place for 30 minutes.

2 • FOR FILLING: Crumble half the container (8 ounces) almond paste into a large bowl with soft butter and extract. Mix until butter is incorporated. Add sugar and crumbs and mix until evenly distributed. The mixture will be very stiff, but moist.

3 • ROLL dough into an 10" x 20" rectangle. Spread filling over dough, leaving a 1" margin along long edge closest to you. Brush bare edge with water, and starting with the covered long edge, roll into a log, pinching seam closed.

4 • FORM log into a ring, pinching ends together, and place seam side up in a lightly greased Bundt-style pan. Cover and let rise for 45 minutes. It won't double, but will look a bit puffy.

5 • BAKE in a preheated 350°F oven for 40-45 minutes, or until light golden brown. Cool in pan 5 minutes before turning out. Let cool for 1 hour before placing on serving platter to glaze.

6 • FOR GLAZE: Stir together 1 bag of glaze mix with 2 tablespoons heavy cream, milk, or half-and-half, adding more until thick but pourable. Pour and spread glaze over cake. While still sticky, sprinkle with colored sugar, sprinkling one area with yellow, one with green, and another with purple.

BAKER'S TIP:

No Bundt pan? Place ring seam-side down on a lightly greased or parchment lined baking sheet. Cover and let rise for 45 minutes. Follow baking directions above.

COMPLIMENTS OF

The King Arthur Flour Kitchen

**BAKES
2 CAKES**

