Kings Bread

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| **Cake ingredients:**  3 to 3 ½ cups flour  1 packet active dry yeast  2/3 cup milk  6 tablespoons butter or margarine  1/3 cup granulated sugar  1 teaspoon salt  2 eggs  2 tablespoons butter  2 tablespoons granulated sugar  ½ teaspoon ground cinnamon | **Frosting ingredients:**  1 cup powdered sugar  ¼ teaspoon vanilla  Milk  Colored sprinkles –yellow, purple & green |

In a large mixing bowl combine 1 ½ cups flour and the yeast. Heat milk, butter and 1/3 cup sugar, and salt till warm (like bath water), stirring constantly. Pour liquid into dry mixture of flour and yeast along with 2 eggs. Beat at low speed with electric mixture for 30 second. Beat 3 minutes at high speed. By hand stir in enough of the remaining 2 cups of flour to make soft dough.

Knead dough on lightly floured surface for 8 minutes or till smooth and elastic. Place in a greased bowl; flip once to coat with grease. Cover; let dough rise in warm place 1 to 1 ½ hours or until doubled. Punch down; turn out on lightly floured surface. Roll dough into a 20x12 inch rectangle. Brush with 2 tablespoons melted butter. Sprinkle cinnamon sugar over dough (you may need more than what the recipe calls for). Place a surprise on the dough (maybe a small piece of chocolate like a Hershey Kiss). Roll dough up like a HoHo starting the long edge. Bring ends together to form a ring and place seam side down, on greased baking sheet. Pinch ends together to seal the ring. Flatten slightly. Make slashes at intervals around the edge. Cover and let rise until doubled in size.

Preheat oven 375 degrees and bake 25-30 minutes. Cool slightly.

Combine powdered sugar, vanilla and enough milk to achieve a spreading consistency. Keep it stiff, not runny. Spread over ring. Sprinkle with colored sprinkles.

Cut into wedges and serve. The person who gets the “surprise” will have good luck for the next year.