

How to make a kosher king cake

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Ingredients for dough:

5 1/2 cups all-purpose flour

2 packages active dry yeast

3/4 cup sugar

1 cup soy, coconut or almond milk

2/3 cup Kosher butter (room temperature)

3 eggs

1 teaspoon vanilla

Ingredients for cake filling:

1/2 cup brown sugar

dash of cinnamon

Instructions for dough:

Mix flour, yeast, sugar, milk, eggs and vanilla for 3 minutes

Knead dough until smooth

Put dough in a bowl, cover with cloth and let rise for about 1 hour (dough should double in size)

Roll out dough with rolling pin

Spread 1 tablespoon butter on dough

Sprinkle brown sugar on dough

Add cinnamon

Tightly roll the dough

Pinch edges so brown sugar and cinnamon

Ingredients for icing:

1 cup powdered sugar, sifted

1/4 teaspoon vanilla

1 tablespoon soy, coconut or almond milk

food coloring or colored sprinkles

Instructions for icing:

Mix together powdered sugar, vanilla and milk until you get a thick icing consistency

Separate icing into bowls depending on how many different colors you want

Add food coloring to icing

You can also use plain icing and then use colored sprinkles

ENJOY!

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