PASTRY:

- 1 Cup Milk
- 1/4 Cup Butter
- 2 (.25 ounce) Packages Active Dry Yeast
- 2/3 Cup Warm Water (110 degrees F/45 degrees C)
- 1/2 Cup White Sugar
- 2 Eggs
- 1 1/2 Teaspoons Salt
- 1/2 Teaspoon Freshly Ground Nutmeg
- 5 1/2 Cups All Purpose Flour

FILLING:

- 1 Cup Packed Brown Sugar
- 1 Tablespoon Ground Cinnamon
- 2/3 Cup Chopped Pecans
- 1/2 Cup all Purpose Flour
- 1/2 Cup Melted Butter

Mordi Gras King Cake

Marshes to Mansions
Junior Leaque of Lake Charles

PROCEDURE:

- 1. Scald milk, remove from heat and stir in ½ cup of butter. Allow mixture to cool to room temperature.
- 2. In a large bowl, dissolve yeast in the water with 1 tablespoon white sugar. Let stand until creamy, about 10 minutes.
- 3. When yeast mixture is bubbling, add the cooled milk mixture. Whisk in the eggs.

FROSTING:

Cup Confectioners' Sugar

Tablespoon Water

- 4. Whisk in the eggs. Stir in the remaining white sugar, salt and nutmeg. Beat the flour in to the milk/egg mixture 1 cup at a time.
- 5. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 to 10 minutes.

PROCEDURE CONTINUED:

- 6. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth or plastic wrap and let rise in a warm place until doubled in volume, about 2 hours.
- 7. When risen, punch down and divide dough in half.
- 8. Preheat oven to 375 degrees (190 degrees C). Grease 2 cookie sheets or line with parchment paper.
- 9. To make filling combine the brown sugar, ground cinnamon, chopped pecans and ½ cup flour. Pour ½ cup melted butter over the cinnamon mixture and mix until crumbly.

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- 10. Roll dough halves out into large rectangles (approximately 10x16 inches or so). Sprinkle the filling evenly over the dough and roll up each half tightly like a jelly roll, beginning at the wide side.
- 11. Bring the ends of each roll together to form 2 oval shaped rings. Place each ring on a prepared cookie sheet. With scissors make cuts 1/3 of the way through the rings at 1 inch intervals. Let rise in a warm spot until double in size, about 45 minutes.
- 12. Bake in preheated oven for 30 minutes. Push the plastic baby into the bottom of the cake. Frost while warm with the confectioners' sugar blended with 1 to 2 tablespoons of water.