**HOMEMADE KING CAKE** MARYANNE

MAKE A BATCH OF BREAD DOUGH…………. SEE BREADS

ROLL OUT INTO A LONG RECTAGULAR RUNG ABOUT 6”X 36”

SPREAD A THIN LAYER OF MARGARINE DOWN THE CENTER

SPRINKLE BROWN SUGAR AND CINNAMON

PLACE BABY

ROLL AND PINCH INTO A TUBE

REPEAT PROCEDURE FOR LOAF #2

TAKE THE TWO TUBES AND TWRIL TOGETHER, SHAPE ON A LARGE GREASED BAKING SHEET

LET RISE UNTIL A NICE SIZE

BAKE IN A PREHEATED OVEN 350\* FOR ABOUT 15 MINUTES OR UNTIL GOLDEN BROWN.

**GLAZE:**

**MIX ALMOND EXTRACT WITH POWDERED SUGAR UNTIL A THICK PASTE IS FORMED**

ICE WARM CAKE AND SPRINKLE WITH COLORED SUGARS AS ICING

\*\*\*\*\* TO COLOR SUGAR JUST PUT SUGAR IN A FREEZER BAG AND ADD COLORING AND MIX AROUND