

Easy King Cake

Ingredients:

- 1 can of cinnamon rolls, with icing
- 3/4 cup of sugar, separated into 3 equal parts
- Food coloring
- Plastic baby or other trinket
(**Note:** If you are concerned about accidental choking, substitute a gummy bear or other edible item.)



Directions:

1. Roll the dough out by hand to make a long tube.
2. Shape the tube into an oval. Pinch the ends together and place on a cookie sheet.
3. Bake as directed on the can.
4. Use food coloring to dye yellow, green, and purple sugar. (Combine 1/4 cup sugar and a drop of food coloring in a jar. Place the lid on the jar and shake vigorously to evenly mix the color with sugar.)
5. When the roll is finished, ice the top with the icing and sprinkle the different colored sugars, alternating as you go around the oval.
6. After baking, you can insert a plastic baby or other trinket. The person who finds it gets to be the queen/king of Mardi Gras.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.