

Mini King Cake Recipe

Serves: 4

Ingredients

- 1 can of refrigerated cinnamon roll dough
- ¼ c powdered sugar
- 2 tsp milk
- 2 tbsp softened cream cheese
- Colored sugar crystals in yellow, green, and purple (traditional Mardi Gras colors)

Instructions

1. Preheat oven to 375F, spray baking sheet with non-stick spray or line with parchment paper.
2. Take the cinnamon rolls out of the can and separate them.
3. Separate your dough into "strips". Place two strips next to each other and braid the two together, press both ends sealing them.
4. Once braided, form a circle and pinch the two ends to keep the circle held together. Repeat with the remaining 6 strips to form 4 mini king cakes (2 strips per mini king cake).
5. Place mini king cakes onto baking sheet and pop in the for approximately 11 minutes (times will vary depending on your oven).
6. While cooling, we'll mix the icing! Scrape out the contents of icing from the cinnamon rolls into a small mixing bowl. Combine with the powdered sugar, milk, and cream cheese. Stir until mixed and make sure there are no lumps, because no one likes lumpy icing!
7. Spoon your icing mixture onto the mini king cakes, make sure they are cooled, because otherwise your icing will melt off. As soon as you spoon the icing, sprinkle with all 3 colored sugars.

Enjoy!