

KATIE'S KING CAKE

Ingredients:

- Filling:

- o 4 ounces (half of a large block) cream cheese
- o 1/2 cup brown sugar (packed)
- o 1/2 teaspoon ground cinnamon
- o 1/4 cup raisins (soaked in hot water for 15 minutes, drained and patted dry on paper towels)
- o 1/2 cup pecan halves

- Cake:

- o 2 cans (total of 16 rolls) refrigerated crescent rolls

- Frosting:

- o 1 1/2 cups powdered sugar
- o 3 to 4 tablespoons milk (or cream)
- o 1 teaspoon pure vanilla extract
- o Purple, green and yellow colored sugar crystals (or food coloring)

Instructions:

1. Place the cream cheese, brown sugar, cinnamon and raisins in the bowl of a food processor fitted with a metal blade. Blend until combined. Add the pecan halves and pulse until the pecans are chopped to about 1/4-inch pieces and set aside.
2. Heat the oven to 350 F. Coat a pizza pan or baking sheet with butter-flavored cooking spray.
3. Unroll the crescent roll dough and separate it into triangles.
4. Position the triangles next to each other with the points toward the center, overlapping the long sides about 1/4 inch, forming a large round, on the baking sheet. Where the pieces overlap, press the seams together only in the center of each seam, leaving the ends of the seams unsealed so you can fold them up over the filling.
5. Spread the filling around in a ring covering the center sealed seam of each triangle.
6. Place a small ceramic or heatproof plastic baby or dried bean somewhere in the filling. (The person who gets this piece will have good luck for the year.)
7. Fold the wide end of each triangle toward the center just to the edge of the filling to cover.
8. Pull the pointed ends of the triangles toward the outer rim of the pan to fully enclose the filling, tucking under the points. Lightly press the seams.
9. Bake 20 to 25 minutes or until golden brown. Let cool to room temperature.
10. Whisk together the powdered sugar, milk or cream and vanilla until smooth. The consistency should be fairly thick but still thin enough to slowly drip down the sides. Add more milk as necessary.
11. Spoon the frosting in a circle over the top of the king cake and allow it to slowly drip down the sides. Sprinkle wide stripes of purple-, green- and yellow-colored sugar crystals.