## Three Kings Cake Recipe

- **2 tubes of jumbo cinnamon rolls with icing**
- **2 oz cream cheese**
- **Sugar crystals in purple, yellow and green**

Preheat oven to 350 and spray a bundt pan with nonstick cooking spray. Pop open cinnamon rolls and remove icing, then line the bottom of the pan with the rolls. (You may have to squeeze them in). Bake 25 - 30 minutes until rolls are no longer gooey. Turn out onto a platter to cool. Place baby Jesus in a portion of the cake before frosting. Be Careful!. Mix two icing packets with the cream cheese. Once cake is cool, spread icing on cake and decorate!

**Make sure you take a picture of your cake before cutting it**