

Mardi Gras King Cake

Prep: 10 mins. Cook: 20-30 mins. Cool: 20 mins. Serving: 12

Ingredients

2 (17.5 oz.) cans Grands cinnamon rolls
½ (4 oz.) cream cheese, softened
1 tsp. vanilla extract
2 T. milk
Garnish: purple, green and yellow sanding sugar

Instructions

1. Preheat oven to 350 degrees.
Lightly spray a Bundt cake pan with cooking spray
2. Separate and arrange cinnamon rolls in Bundt pan, Space evenly, leaning them on the side.
**Save the icing for later.
3. Bake for 20 to 30 minutes, then remove cake from the oven and let it cool completely in the pan (about 20 minutes or longer)
4. **Make the Icing:** Mix the Grands icing, cream cheese, milk and vanilla with a handheld mixer until smooth. * The icing should be thick enough to pour but not runny.
5. Turn the cooled cake out on a plate and pour the icing, allowing it to flow down the sides.
6. Decorate with the purple, yellow and green sanding sugar.
Insert the baby king before serving (optional)
Slice and “Let the Good Time Roll”!!

