

# Easy Peasy Pillsbury Dough Sheet King Cake Recipe



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## Ingredients:

Pillsbury Crescent Dough Sheet(s)

Cinnamon sugar mixture: ½ c. granulated sugar + 2 tablespoons cinnamon

Plastic King Cake Baby (to hide inside, of course!)

Purple, Green, & Gold sugar sprinkles

Optional fillings: fruit pie filling, or Nutella, or almond paste

Pillsbury Cream Cheese Icing

## Directions:

1. Use a nonstick cookie sheet or parchment paper. Unroll dough sheets into rectangles.
2. Sprinkle middle of each dough sheet with about a tablespoon of the cinnamon-sugar mix.
3. Roll each dough sheet from the longest side of the rectangle. (shortest side for a wider cake)
4. Arrange into an oval shape, connect seams. Bake according to directions on Pillsbury package.

## **Decorating the King Cake**

1. Soften ½ can of Pillsbury Cream Cheese icing. Have purple, green, gold sprinkles handy.
2. Icing top of warm cake. Alternate with purple, green and gold colored Mardi Gras sprinkles.
3. Hide a plastic King Cake Baby under cake. Check if you got the baby before eating!

*Bon appétit!*

<http://www.keiladawson.com/easy-pillsbury-king-cake-recipe/> for photos