

Highchair Travelers' King Cake

4 1/4 cups flour
2 tsp dry yeast
1/4 cup sugar
1 tsp salt
1 cup warm milk, preferably whole
1 egg
1/2 c butter, softened
2 tsp orange thinly stripped zest
1/2 cup raisins

1 almond

1 egg, beaten with 1 Tbsp water

1/8 cup apricot jam
1 Tbsp hot water
coarse sugar, for sprinkling

In a large stand mixer with the dough attachment, combine first 9 ingredients. Mix on low speed till dough is fully incorporated, then knead for a few minutes by hand. Place in a covered bowl and allow to rise in a warm spot till dough has doubled. (Usually about 2 hours.)

Divide dough into 8 equal parts. Roll each section into a ball, and place in a flower-pattern on a greased sheet pan--one piece in the center and 7 pieces surrounding it. Allow to rise again, about 30 minutes.

Preheat oven to 375 degrees. Mix egg and cold water and brush each roll with the egg wash. Bake for 30-40 minutes until deep golden brown.

While bread is still warm, brush each roll with the jam glaze. Make several coats until rolls are shiny. Sprinkle liberally with coarse sugar.

Before serving, slip the almond through the bottom of one of the rolls for the lucky person to find.

Serve with a paper crown on top for your Three Kings Day feast!