LOVE SUGAR MAGIC

A SPRINKLE OF SPIRITS

ANNA MERIANO

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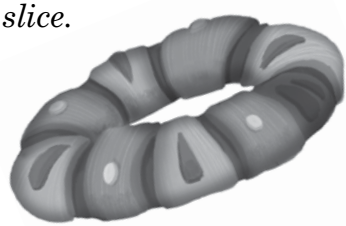
First Edition

LEOÑORA'S
LUCKY RECIPE BOOK #2

ROSCA DE REYES: "THREE KINGS' CAKE"

Makes one cake. Be careful where you bite . . . there may be a tiny baby inside your slice.



INGREDIENTS

FOR DOUGH

½ stick unsalted butter, plus more for greasing the baking tray
1 cup granulated sugar
4 eggs
½ cup milk
½ teaspoon salt
2½ cups flour
2 tablespoons yeast (activated in warm milk)
1 cup lard (optional)
2 small ceramic baby Jesus figures (NOT PLASTIC!*)

FOR TOPPING

1½ cups flour
1 stick butter
½ cup icing sugar

½ cup granulated sugar

2 cups dried and candied fruit

DIRECTIONS FOR DOUGH

In a large mixing bowl, combine the ½ stick of butter and sugar and mix for four minutes. Add the eggs, one at a time, mixing throughout, and then the milk and salt for 1 minute.

Add the flour and the yeast that's been activated in warm milk and mix for 3 minutes.

Add the optional lard and mix 8 minutes until the mixture isn't sticking to the bowl.

Cover the dough loosely with plastic wrap or a cloth; let it sit and rise until it's doubled in size. This will take approximately 1 to 1½ hours.

Put the mixing bowl in the refrigerator and let the risen dough rest for another 30 minutes.

Put the dough onto a lightly floured board. Roll and shape the dough into a donut-like rosca de reyes.

Grease your baking tray with the unsalted butter. Lay the dough ring on the tray and let it rest uncovered for another 30 minutes.

Preheat the oven to 350 degrees.

Make the topping (see next page).

Spread the topping over the dough. Insert each of the ceramic babies into the bottom of the cake in

a different spot so that they are hidden from view.

Bake the cake for 30 minutes.

Once the cake is cool, add the dried and candied fruit to the top.

DIRECTIONS FOR THE TOPPING:

Combine the flour, butter, icing sugar, and granulated sugar and mix for 7 minutes or until you get a paste that's the texture of butter.

You will put the dried and candied fruit on the cake once it is baked.

*Plastic babies may be hidden in a baked and cooled cake by pushing them in from the bottom.

HOT CHOCOLATE

Makes four servings.

INGREDIENTS

3 tablespoons crushed cinnamon sticks
3 cups whole milk
6 ounces semisweet chocolate, chopped
3 tablespoons granulated sugar
¾ teaspoon vanilla extract or almond extract
pinch of salt
¼ teaspoon ground cayenne pepper, plus more for topping if desired
whipped cream
cocoa powder

DIRECTIONS

In a saucepan over medium-low heat, bring cinnamon and milk to a simmer. Make sure to whisk so the milk does not boil until you can smell the cinnamon. It should take about 10 minutes.

Whisk in the chocolate, sugar, vanilla or almond extract, salt, and ¼ teaspoon of cayenne. Make sure

to whisk frequently until the mixture is smooth and the chocolate is fully melted and creamy. Should take about 6 minutes.

Remove from heat. Set out four mugs. Divide the hot chocolate among the mugs. Add whipped cream to the top and sprinkle it with cocoa powder and more cayenne pepper if you desire.