

# Low-Carb & Gluten-Free King Cake

Make 2 cakes

## Ingredients:

Glaze (enough for both cakes) :

8 tablespoons salted butter

6 tablespoons SHUGA2 Low-Carb Sweetener

½ cup heavy whipping cream

## Strawberry Cheesecake Filling (enough for 1 cake)

4 ounces cream cheese

1-1/2 tablespoons SHUGA2 Low-Carb Sweetener

¼ teaspoon vanilla extract

½ cup freeze dried strawberry slices (about 0.5 ounces)

## Cranberry Pecan Filling (enough for 1 cake)

1 tablespoon butter, melted

1-1/2 tablespoons SHUGA2 Low-Carb Sweetener

1 tablespoon cinnamon

¼ cup (around 2 ounces) raisins or cranberries

¼ cup chopped pecans (or walnuts), around 1.5 ounces

## Cake Dough (makes 2)

1 (216 g) pouch Satisfying Eats Sweet Baking Mix

2 packets (around 14 grams) Rapid Rise Yeast

14 ounces mozzarella cheese, shredded or in 1-inch cubes

1 ounce cream cheese

2 large eggs, beaten

## Prepare Glaze

In a medium saucepan, add butter. Melt on medium-low heat and then stir in Sweetener. Stir until dissolved and the edges start to bubble. Carefully stir in heavy cream. Cook and continue to stir for 1 minute.

Remove from heat and pour into a shallow container to allow to cool and thicken. Refrigerate for 30 minutes, then stir and place back in fridge for 15-20 minutes. Glaze will thicken enough to pour onto king cake.

## Prepare Cheesecake Filling

Add cream cheese to microwave safe bowl and microwave for 30 seconds until softened. Stir in sweetener and vanilla. Set aside and allow to cool.

## Prepare Cranberry Pecan Filling

In small bowl combine sweetener and cinnamon.

## Prepare Dough:

Preheat oven to 350 degrees F. Line 1 large sheet pan or 2 cookie sheets with parchment paper and set aside.

In a medium bowl, combine Sweet Baking Mix and yeast with whisk. Set aside.

To a medium microwave safe bowl (I prefer glass), add mozzarella cheese and cream cheese. Microwave for 90 seconds. Then with rubber spatula, stir well, blending the cheese. Then microwave an additional 60 seconds and stir, helping melt and additional chunks of cheese. If there are any lumps left, microwave for 30 more seconds. ALL cheese must be melted and smooth. Warning, bowl can get hot. Handle with care.

Transfer hot melted cheese to stand mixer with Hook attachment.

With mixer running on low, add baking mix and yeast. Slowly increase speed of mixer. Mix dough until all dry mix is incorporated. This will take 1-2 minutes. If there is any dry mix remaining at the bottom after this time, stop the mixer and scrape the bottom and mix again.

Switch to the paddle attachment (I prefer the one with the flexible edge, so it scrapes the bowl well). Turn on stand mixer to low and add beaten eggs. Increase speed to medium-low and run mixer until all of the egg has been incorporated into the dough and dough is uniform. This will take 1-2 minutes.

## Assembling Dough

Tape down a 20" piece of plastic wrap. Take the 4 corner as well as the top and bottom. This will make rolling the dough out much easier.

Place ½ the dough in the middle of the plastic wrap (~12.8 ounces). Pat down dough if needed. Top the dough with another 20" of plastic wrap. Using rolling pin, roll out dough until it is almost as long as rolling pin or approximately 16" long and almost the width of the plastic wrap or 10".

Carefully remove plastic wrap and set aside.

## CRANBERRY PECAN Filling

Brush the butter on the entire surface of the rolled-out dough. Then sprinkle with cinnamon & sweetener mixture over buttered surface.

Sprinkle nuts and dried fruit over the entire surface, leaving the top 1" edge without topping to help it seal.

Carefully release tape from all the sides and beginning at the bottom, using the plastic wrap to help, roll the cheesecake filling into the dough like rolling a pinwheel, being careful that the edges are being rolled at the same time as the center. Roll it all the way up and roll the dough to the edge of the plastic wrap.

Grab the parchment lined pan and carefully pick up rolled dough and place in the center of the cookie sheet in a "C" shape (or on one side of the large sheet pan if baking 2 at one time).

Carefully remove the plastic wrap and then gently connect the 2 sides to form a circle. If the dough breaks a little, no big deal, just connect it back.

Place 1 pan in the oven at a time (baking 2 cakes on a large sheet pan or 1 cake at a time if using a cookie sheet).

## STRAWBERRY CHEESECAKE Filling

Carefully "retape" plastic wrap to counter and roll out dough again (see instructions in "Assemble Dough.")

Carefully spoon out prepared cheesecake filling along the bottom edge of the dough. Then top the cheesecake with the freeze-dried strawberries. Be sure to cover the cheesecake in a single layer with the strawberries.

Carefully release tape from all the sides and beginning at the bottom, using the plastic wrap to help, roll the cheesecake filling into the dough like rolling a pinwheel, being careful that the edges are being rolled at the same time as the center. Roll it all the way up and roll the dough to the edge of the plastic wrap.

Grab the parchment lined pan and carefully pick up rolled dough and place in the center of the cookie sheet in a "C" shape (or on one side of the large sheet pan if baking 2 at one time).

Carefully remove the plastic wrap and then gently connect the 2 sides to form a circle. If the dough breaks a little, no big deal, just connect it back.

You can prepare both as Strawberry Cheesecake or prepare one of each.

Bake for 25-30 minutes or until cake is a golden brown, being careful not to over bake and burn.

Remove pan from oven and allow to cool on pan for 10-15 minutes and then transfer with spatula to cooling rack.

If there is another cake to bake, transfer to oven and bake.

## FINAL ASSEMBLY

Allow cake to cool and it will be ready to glaze just before it's room temperature. If you glaze when it is really warm, most of the glaze will run off the cake.

Place a large plate underneath the cake and cooling rack and as soon as glaze has cooled to a pourable consistency, pour over the cake. Glaze will set once cake has completely cooled.

Repeat for both cakes.

Decorate Strawberry Cheesecake King Cake with extra crushed freeze-dried strawberries.

Decorate Cranberry Pecan King Cake with extra chopped pecans & raisins or raisins.

You can also divide glaze and color using natural dyes. Common colors used on King Cakes are purple, green and yellow.