Rosca de Reyes aka "King's Day Bread"
Courtesy of allrecipes.com

## Ingredients

**Bread:**
- 4 cups all-purpose flour
- 3 eggs
- 3 eggs, separated
- 5/4 cup white sugar
- 1 tablespoon warm water
- 2 (.25 ounce) packages dry yeast
- 1 orange, zested
- 1 lime, zested
- 1 pinch salt
- 1/2 cup butter, softened

**Topping:**
- 1/2 cup white sugar
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 20 candied citrus peels

## Directions

**Step 1**
Mix 4 cups flour, eggs, egg yolks, 2/3 cup white sugar, water, dry yeast, orange zest, lime zest, and salt in the bowl of an electric mixer fitted with a dough hook. Add 1/2 cup plus 1 tablespoon butter; mix until dough is elastic and shiny, about 5 minutes.

**Step 2**
Form dough into a ball. Cover and let rise in a warm place for 45 minutes.

**Step 3**
Punch down dough gently; roll into a long cylinder. Join the ends of the cylinder together in the shape of an oval ring. Place ring on a greased baking sheet; cover and let rise in a warm place for 45 minutes.

**Step 4**
Preheat oven to 400 degrees F (200 degrees C).

**Step 5**
Whisk eggs whites in a small bowl. Brush egg whites evenly over dough.

**Step 6**
Mix 1/2 cup white sugar and 1/4 cup butter in a small bowl with your fingers to form a paste. Add enough flour to give paste the consistency of Play-Doh®; divide into 5 or 6 balls. Place each ball between two 3-inch squares of parchment paper. Press with the bottom of a 1-cup measuring cup to make a circle about 1/8 inch thick.

**Step 7**
Space circles evenly around the dough ring. Arrange candied citrus peels on top of the dough.

**Step 8**
Bake in the preheated oven until golden brown, about 20 minutes. Cool for 20 minutes before slicing.