

Rosca de Reyes aka "King's Day Bread"

Courtesy of allrecipes.com

Ingredients

Bread:

4 cups all-purpose flour
3 eggs
3 eggs, separated
½ cup white sugar
1 tablespoon warm water
2 (.25 ounce) packages dry yeast
1 orange, zested
1 lime, zested
1 pinch salt
½ cup butter, softened
1 tablespoon butter, softened

Topping:

½ cup white sugar
¼ cup butter
¼ 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.