

**Schmitz Cargobull wishes you a very merry Christmas  
and happy festive baking!**

### **Spanish Kings' Cake**

#### **For the dough:**

400g flour  
20g fresh yeast  
120ml milk  
100g blanched and grated almonds  
120g soft butter  
2 eggs, warm  
100g sugar  
grated lemon and orange zest (one lemon and one orange)  
1 tbsp brandy  
1 pinch salt  
1 egg to brush  
Cherries, candied orange pieces or other fruits,  
peeled almond halves



#### **Preparation**

Sift the flour into a bowl and make a well. Crumble the yeast and pour into the well. Warm the milk and pour 50-60ml over the yeast and sprinkle with a tablespoon of sugar. Mix the yeast with the milk and sugar in the flour bowl to form a pre-dough. Cover and leave in a warm place for approx. 20 minutes until the yeast has visibly increased in size. Then mix the pre-dough with the flour, the remaining milk and sugar, almonds, eggs, salt, lemon and orange zest, brandy and butter to a dough (in a food processor). Cover and leave in a bowl to rise for 1 -1½ hours. Knead the dough again. Form a ring from the dough and place on a baking tray lined with baking paper. To make the ring, press a hole into the top of the dough ball and pull it apart in the middle with your thumbs. To ensure that the ring keeps its shape, place a small oiled bowl in the middle and bake it later. Let the ring rise again (with the bowl in the middle) for approx. 20 minutes. Brush the pastry ring with a beaten egg. Decorate with the cherries, almonds, candied fruit and sugar. Bake the Roscón de Reyes in a preheated oven at 160°C for approx. 30 minutes until golden-yellow (keep an eye on the cake, the egg will make it brown quickly).

