

# INDIVIDUAL KING CAKES

## Ingredients

- 3 cans prepared crescent roll dough
- 4 oz softened cream cheese
- 1/2 cup brown sugar
- 1/2 tsp cinnamon
- 1/4 cup raisins soaked in hot water for 15 minutes
- 1/2 cup chopped toasted pecans
- 4 Tbsp milk
- 1 tsp vanilla
- 1 1/2 cups powdered sugar
- Yellow, purple, and green sugar for topping

## Directions

1. In a food processor, mix cream cheese, brown sugar, cinnamon, and raisins until fully combined; add pecans and pulse 10 times.
2. Preheat oven to 300 degrees. Allow the filling to sit and prepare 3 cupcake pans to make individual cakes.
3. Separate the crescent roll triangles. Stretch them out and cut them in half in any direction. Place one half in the bottom of the cupcake tin. Spoon a small amount of filling into the center and place the other portion of dough on top.
4. Randomly place tokens, or small plastic babies or other trinkets, randomly into a few of the molds. Bake for 20 to 25 minutes until golden brown.
5. Remove the individual cakes from the oven and ice them while warm, allowing them to cool slightly. Top each cake with yellow, purple, and green sugar.