KING CAKE

We have made/will make a King Cake from cinnamon roll dough during speech class this week. Although your student may have done this activity before, the kids would be very disappointed if we didn’t do it again. Soooo---Enjoy!

VOCABULARY AND CONCEPTS

- preheat
- dough
- bake
- spread
- directions
- unroll
- foil
- cool
- oven
- dye/die
- decorate
- twist
- shake
- tip
- food color/dye
- sprinkle
- icing/frosting
- timer
- spatula
- hot/cold
- sugar
- oval/ellipse
- pot holder/oven mitt
- tray/cookie sheet

SEQUENCE

1) Wash hands
2) Preheat oven 400°
3) Remove tray from toaster oven and cover the tray with foil.
4) Open the can of dough. First peel off the label. Then pop open the can with the tip of a spoon.
5) Unroll the dough. Twist the dough and form it into an oval or ellipse.
6) Place the dough on the tray.
7) Put the tray into the oven. Bake for 8—10 minutes. Set a timer.
8) While the king cake is baking, dye the sugar. Put 1-2 tablespoons full of sugar into a bowl. Put 2-3 drops of food coloring into the sugar. (green, yellow, and purple—see dye package for color chart) Shake, stir or mash color into the sugar, mixing well.
9) When the king cake is browned remove the tray from the oven with a pot holder. Then remove the king cake from the tray with a spatula. Cool
10) Hide the plastic baby under the king cake (if you have one). Then spread the icing on top of the king cake.
11) Sprinkle each of the dyed sugars onto the icing. Eat and Enjoy!
12) Use the attached “Jumbled Sequence Pictures” to retell this activity.
13) Try this activity at home with the whole family. Have your speech student give directions.

Note: Buy the store brand of cinnamon rolls because they can be unrolled, twisted and formed into an oval whereas “Pillsbury” comes as a biscuit shape instead.