

KING CAKES



Looking for a unique New Year's Eve tradition? Consider making a King Cake! King Cakes are traditionally served on New Year's Eve to celebrate the coming year, and to engage in a fun and festive fortune-telling game. Different cultures around the world engage in versions of this playful tradition. Making a king cake is a delightful way to learn about the different natural ingredients we use in baking while exploring how people around the world celebrate new beginnings.

What Is a King Cake?

A King Cake is a French version of a much broader global tradition wherein people bake circular cakes and hide some sort of charm, prize, or other delight somewhere inside the cake. Everyone gets a slice, but only one person randomly gets the slice with the prize. That person is said to be king for a day, and to look forward to a year full of good fortune. The prize and date the cakes are eaten vary from culture to culture, always with one lucky recipient earning the title of “King.”

MATERIALS

1 cup white sugar
½ cup unsalted butter
2 large eggs
2 tsp vanilla
1 ½ cups all-purpose flour
1 ¾ tsp baking powder
½ cup milk
One single chocolate chip!
Round Baking Pan



STEPS

- 1) Preheat oven to 350 degrees.
- 2) Grease cake pan.
- 3) Cream sugar and butter together.
- 4) Add eggs one at a time, beating after each.
- 5) Mix in vanilla.
- 6) Combine flour and baking powder in a separate bowl.
- 7) Add dry ingredients to wet ingredients and mix well.
- 8) Add milk and stir until smooth.
- 9) Drop the single chocolate chip into the batter and mix.
- 10) Pour batter into cake pan.
- 11) Bake 30-40 minutes or until the top springs back when lightly touched.
- 12) Let cool.
- 13) On New Year's Eve: Gather everyone to eat a slice of cake! Cut the cake into slices and pass one out to everyone. As everyone is eating, wait until someone discovers a spot of chocolate in their slice! That person is the lucky “King” who will receive good fortune for the coming year.

Opportunities for Expanded Learning

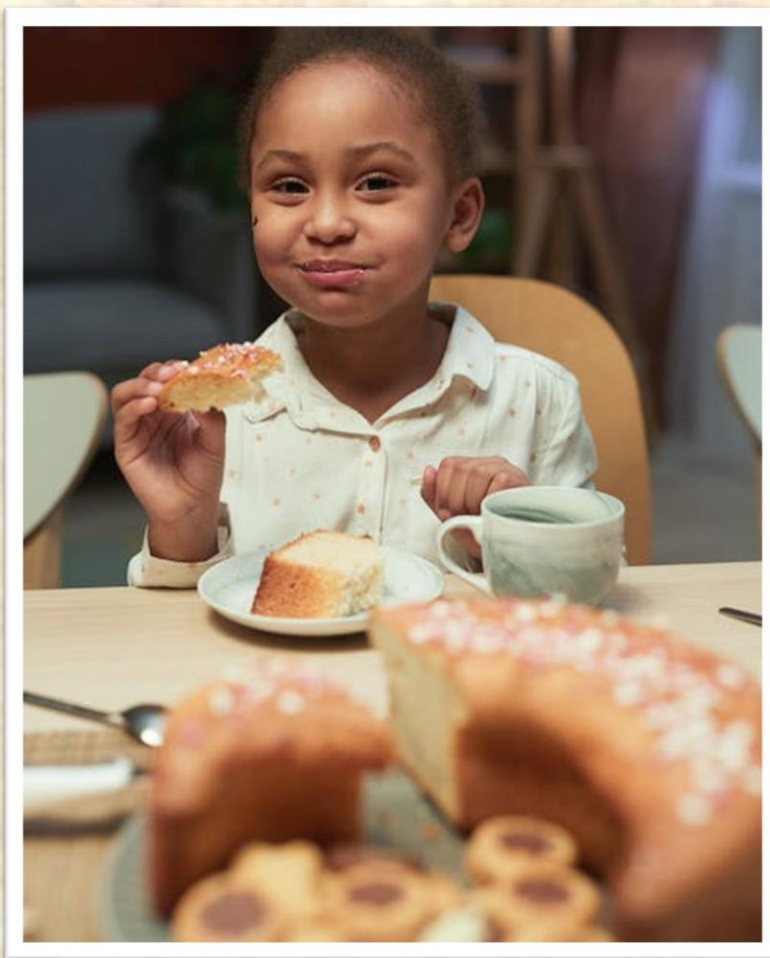
FLOUR! Click [HERE](#) to learn about this essential baking ingredient.

VANILLA! Click [HERE](#) to explore the fascinating botany of this flavoring.

SUGAR! Click [HERE](#) to learn all about the sugar cane plant.

CHOCOLATE! Click [HERE](#) to discover the origins of this favorite sweet.

HAPPY NEW YEAR! Click [HERE](#) to learn about new year's nature traditions around the world.



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