

Mexican Rosca de Reyes Muffins

Ingredients

- cooking spray
- 3 tubes Pillsbury crescent rolls
- sugar
- candied fruit
- 1 egg
- sliced almonds
- 2 tablespoons orange rind
- 1 cup powdered sugar
- 1 tablespoon water



Instructions

1. Preheat the oven to 350° . Lightly coat muffin pan with cooking spray; set aside.
2. Open a can of rolls, spread it out on a cutting board, and split it into triangles. Sprinkle with sugar and orange rind.
3. Place candied fruit along the short side of the triangle. Roll the dough over the fruit and keep rolling toward the tip of the triangle. Tuck the ends in to make a bun and place in the muffin pan. Repeat with remaining crescent dough.
4. Add two tablespoons of water to the egg and mix well to create an egg wash. Brush egg wash on the dough and decorate with almonds and candied fruit.
5. Bake for 15-17 minutes, until golden. Remove from pan and let cool.
7. When cool make icing by combining powdered sugar, lemon juice, and water to make a smooth icing which you can drizzle over the Rosca de Reyes muffins.

According to the tradition, whoever finds one of the figurines in the piece of Rosca that they cut, is obligated to make Tamales for everyone else to celebrate “Dia de la Candelaria”, which is another Mexican holiday celebrated on February 2nd.

Thank you
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