CHRIST THE KING · LAST SUNDAY BEFORE ADVENT

# Christ the King crown bread

**Prep** 30 min **Cook** 25 min **Rise** 1 hr 30 min **Total** 2 hr 25 min **Makes** One crown of 12 rolls

**Level** Medium

**ADULT SUPERVISION REQUIRED**

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Baked jam stays very hot for a long time. Let the crown cool for 15 minutes before anyone pulls off a roll.

**ALLERGY INFORMATION**

**Contains wheat (gluten), milk, and egg.** Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

## INGREDIENTS

### Dough

- 1 cup (240 ml) milk
- ¼ cup (55 g) butter
- 3¼ to 3½ cups (405–440 g) all-purpose flour
- ¼ cup (50 g) sugar
- 2¼ tsp (1 packet, 7 g) instant yeast
- 1 tsp salt
- 1 egg

### Jewels and glaze

- 1 egg beaten with 1 tbsp milk, for brushing
- ¼ cup (80 g) jam, one color or several
- 1 tbsp pearl sugar or coarse sugar (optional)

## METHOD

1. Warm the milk and butter until the butter melts, then let it cool until just warm to the touch (about 105–110°F, 40–43°C).
2. In a large bowl, mix 3¼ cups (405 g) of the flour with the sugar, yeast, and salt. Add the warm milk and the egg and stir to a soft dough.
3. Knead for about 8 minutes, adding a little more flour if the dough is very sticky, until smooth and springy. Cover and let rise in a warm place for about 1 hour, until doubled.
4. Line a baking sheet with parchment paper and set a greased 3-inch (8 cm) oven-safe ramekin in the middle. Divide the dough into 12 pieces, roll each into a smooth ball, and arrange them in a ring around the ramekin, sides touching.
5. Cover and let rise 30 to 45 minutes, until puffy and joined together. Heat the oven to 350°F (175°C).
6. Brush the rolls with the egg wash. With a floured fingertip, press a deep dimple into the top of each roll and fill it with 1 teaspoon of jam. Sprinkle pearl sugar between the jewels, if you like.
7. Bake 22 to 25 minutes, until deep golden. Cool for 15 minutes, then a grown-up lifts out the hot ramekin. Serve warm and pull the crown apart to share.

## LITTLE HELPERS CAN (WITH A GROWN-UP)

- Roll the dough into balls
- Arrange the crown around the ramekin
- Press a dimple in each roll and spoon in a jam jewel
- Name one way to serve others like Jesus the King this week

## GOOD TO KNOW

- Use two or three jam colors for a jeweled crown.
- Shape the crown the night before, cover, and refrigerate. In the morning, let it rise at room temperature for about 1 hour before baking.

## A BLESSING BEFORE WE EAT

*Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Jesus, King of the Universe, reign in our hearts and in our home.*