History of King Cakes

Epiphany marks the coming of the wise men who brought gifts to the Christ Child. In some countries, Epiphany is also called Little Christmas on the Twelfth Night, and is celebrated twelve nights after Christmas. People from all over the world celebrate Epiphany by exchanging gifts and feasting.

A very popular custom is the making of the "King’s Cake" which represents the three kings who brought gifts. A plastic baby is baked inside the King Cake, and the tradition is whoever receives the baby in his piece of cake must buy the next King Cake or throw the next party.

Made of a cinnamon-filled dough in the shape of a hollow circle, King Cakes are topped with a delicious glazed topping and then sprinkled with colored sugar. The three colors of the sugar are Purple (representing Justice), Green (representing Faith) and Gold (representing Power). King Cakes are baked with a wide assortment of fillings inside the cake. King Cake is the preferred dessert and snack during Mardi Gras. In fact, a Mardi Gras party wouldn’t be a Mardi Gras party without a King Cake.