What is a King Cake? The King Cake tradition is thought to have been brought to New Orleans from France in 1870. This Mardi Gras or Carnival season staple is available right here in Tallahassee! Our family recipe has been passed down for generations.

A King Cake is an oval-shaped hybrid between a coffee cake and a French pastry. Its history is as rich as its flavor. Each cake is decorated in royal colors of purple, green and gold. These colors were chosen to resemble a jeweled crown honoring the Wise Men who visited the Christ Child on Epiphany. In the past, such things as coins, beans, pecans, or peas were also hidden in each King Cake.

Today, our tasty king cakes contain a tiny plastic baby. At a party, the King Cake is sliced and served. Each person looks to see if their piece contains the “baby.” If so, then that person is named “King” for a day and bound by custom to host the next party and provide the King Cake.

Working this Mardi Gras? Order Breakfast or Lunch for 10 or more people and we’ll bring the cake!

See our website for catering menus and delivery fees: [www.TastyPastryBakery.com/Tasty-to-go/](http://www.TastyPastryBakery.com/Tasty-to-go/)

**Tasty Pastry King Cake Options**

**King Cake (cinnamon)** -- $13.99

*Filled –* $16.99

\*Serves 10 to 12

**King Cake XXL** -- $23.99

*Filled* -- $28.99

\*Serves 18 to 20

**King Cake XXXL** -- $33.99

*Filled* -- $39.99

\*Serves 25 to 30

**King Cake 4XL** -- $43.99

*Filled* -- $49.99

\*Serves 35 to 40

**Filling Options:**

Cream cheese

Cherry

Blueberry

Pineapple

Raspberry

Apple

Strawberry

Any of these fruits with cream cheese