

KING CAKES FOR MARDI GRAS 2022



REGULAR

2X

SERVES 10-12
CINNAMON \$10.99
FILLED \$13.99

SERVES 18-20
CINNAMON \$21.98
FILLED \$28.98



3X

4X

SERVES 25-30
CINNAMON \$32.99
FILLED \$39.99

SERVES 35-40
CINNAMON \$40.99
FILLED \$46.99

FILLING OPTIONS:

CREAM CHEESE, RASPBERRY,
STRAWBERRY, BLUEBERRY, CHERRY,
OR BAVARIAN CREAM

< AVAILABLE YEAR ROUND >



ALL ABOUT KING CAKES FOR MARDI GRAS

What are the origins?

The King Cake is a tradition thought to have originated in France and brought to New Orleans in 1870. Its history is as rich as its flavor.

Each cake is decorated in royal colors of purple, green, and gold.

These colors resemble a jeweled crown honoring the Wise Men who visited the Christ Child on Three Kings Day.



What is King Cake?

It is an oval-shaped cross between a coffee cake and a French pastry. Previously, items such as coins, beans, pecans, or peas were hidden in each cake. In present times, a tiny plastic baby is hidden to represent Jesus.

At a party, the cake is sliced and served. The person who finds the baby is named "King" for a day and is bound to host the next party and provide the King Cake.

Available at Tasty Pastry

This Mardi Gras or Carnival season dessert staple is available right here in Tallahassee. Our family recipe has been passed down for generations!

Traditionally eaten between Carnival (Jan 6th) and Ash Wednesday, Tasty Pastry Bakery is proud to bake this special and delicious cake year round for your enjoyment.



< AVAILABLE YEAR ROUND >

See our website for catering menus and delivery fees

www.tastypastrybakery.com

