



Traditional New Orleans King Cake



The tradition of the King Cake originated in 12th century France and Spain. Europeans celebrated the coming of the Three Wise Men, or Three Kings, from which the cake takes its name.

Cakes were made circular to portray the route used by the Kings to get to Bethlehem, which took twelve days. In Louisiana, the twelfth night also signifies the beginning of the carnival season which ends with Mardi Gras Day.

Decorated in traditional colors; **GOLD** (for Power), **GREEN** (for Faith), and **PURPLE** (for Justice), King Cakes also contain the traditional trinket; a plastic baby. It is said that the person who finds the baby is not only declared King for the day, but is also required to bring a King Cake to the next event!

A Toni King Cake, which is a light, buttery coffee cake that is accented with cinnamon-sugar, is perfect for Office Parties, School Events, or other Festive Celebrations for the Carnival Season!
Our King Cake includes a crown, three strands of beads, and the plastic baby trinket (which is inside the cake).

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The Sweet Art of Celebration

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