

The King Cake Tradition, the Baby in the Cake, and the Baby in our Pepper Jelly.

The King Cake traditionally honors the Three Wise Men, and The Feast of the Epiphany.

The Feast of the Epiphany, celebrated on January 6th, is a Christian holiday marking the revelation of Jesus' divinity, primarily commemorating the visit of the Magi, commonly known as the Three Wise Men, to the infant Jesus. This holiday also marks His baptism and the wedding at Cana. Sometimes referred to as Three Kings Day, it concludes the Christmas season and involves diverse traditions, from Spanish parades and Mexican Rosca de Reyes to Orthodox water blessings and Eastern European Star Singers, all celebrating Christ's light shining to the world.

The New Orleans Mardi Gras season begins on January 7th, King cake is a festive, crown-shaped cake eaten during the Carnival season, especially for Mardi Gras. It's a sweet, brioche-like dough often filled with cinnamon, cream cheese, or fruit, and decorated with purple, green, and gold icing or sugars, representing justice, faith, and power. A small plastic baby (or bean in some traditions) is hidden inside; the finder is crowned "king" for the day and traditionally brings the next cake at the Candlemas, or Feast of the Presentation of the Lord on February 2nd marking the day when the Baby Jesus was presented at the Temple in Jerusalem.

The Baby in the cake has evolved over the years and with concerns over food safety, many bakers no longer include the baby in the cake. They include it in the box for your use as you see fit. Further evolution includes painted hair and eyes in the commercially available figures since they will not be baked in the cake, there is no concern for less food safe qualities of the commercially available King Cake babies. This has changed the availability of food safe figures for the Louisiana Pepper Jelly Company to use, but we didn't just give up.

We sourced a food safe, and oven safe, Rosca de Reyes (King Cake) Baby from South America where the carnival tradition is very strong. Each Gelee des Rois (King Jelly) has a baby in it. It will not be a surprise, you will see it right on top of the jelly, but you can use it in your own King Cake, Galette de Rois, Rosca de Reyes confection and top it with our Sweet and Spicy Gelee des Rois pepper jelly for an amazing treat during Mardi Gras Season.