✨Traditional French Galette des Rois (King's Cake)

Celebrated January 6 & Enjoyed All Through January

In France, January 6 marks Epiphany, the traditional day to celebrate La Galette des Rois, the beloved King's Cake. Over time, this joyful tradition has grown—and today, the Galette is enjoyed all throughout January.

If you've ever visited France or love French culture, you've likely seen this golden, crown-topped pastry filling bakery windows all month long.

Made with flaky puff pastry and a rich almond filling, the Galette des Rois is best enjoyed warm, straight from the oven. Hidden inside is one almond fava, and whoever finds it is crowned king or queen for the day!

🎉 Perfect for tea parties with friends, kids, grandkids, family, or coworkers.

👑 Who will be crowned and reign in your household this year? Let the fun begin!

Order Details

7" Galette des Rois (serves 6-8) – **$50.00**

✔ Includes golden paper crown

✔ Includes 1 almond fava

📍 Pickup or Delivery Available

ORDER YOURS TODAY!

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ALL NATURAL – DELIGHTFUL

A Brief History of the Galette des Rois

The Galette des Rois dates back to the Middle Ages, when Benedictine monks introduced the cake in France to celebrate Epiphany on January 6, commemorating the visit of the Three Kings to the infant Jesus.

Traditionally made with puff pastry and almond frangipane, the cake contains a hidden fava bean. One slice was historically reserved for someone in need, symbolizing generosity and community.

Today, the Galette des Rois comes with its iconic paper crown, and the joyful tradition of finding the fava continues throughout the month of January, crowning one lucky guest king or queen.