

The King Cake Baby





The King Cake Baby



**By Keila V. Dawson
Illustrated by
Vernon Smith**



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*To all my New Orleans and Louisiana family and friends, who understand,
appreciate, and strive to preserve our unique culture — K.V.D.*

For my daughter, Amelia, to whom everything I do is dedicated — V.S.

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Summary: In this New Orleans version of The Gingerbread Man, the King Cake Baby, a small figure that is traditionally baked inside a king cake during Carnival season, escapes and encounters various local characters as he runs across the French Quarter, heading for the Mississippi River. Includes a recipe for king cake.

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The King Cake Baby

Once upon a time, an old Creole woman and an old Creole man lived in New Orleans.



They wanted to celebrate Kings' Day on January 6,
so the woman decided to make a king cake.



First, she mixed the sugar, salt, butter, eggs, yeast, milk, and flour to make the dough.





Then she made a cinnamon-sugar filling and a cream-cheese icing.