



PREP | STORE | CARE
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STORE: King Cakes can last up to a week after you receive them if stored in a cool dry area, away from direct light.

For longer storage, cakes can be frozen for up to 3 months. To freeze we suggest double wrapping to make sure the cake is well protected. When you're ready to enjoy, just set the cake out at room temperature for about 2 hours before serving.

ABOUT OUR PARTNER

Since 1981, Maurice French Pastries has been baking King Cakes, "Kugelhopf" and other NOLA specialties that are nothing short of legendary. Current owner, French Chef Jean-Luc Albin bought the bakery in 1989 and, with his talent and passion for fine pastry baking has since built the shop into a household name in the New Orleans area. Now with two thriving locations, returning customers can't get enough of the handmade artisan treats that have become a Louisiana tradition. If you can't make it to one of their NOLA bakeries anytime soon, you can still indulge in one of these ethereal cakes—Jean-Luc will bake it fresh and ship it straight to your door (or your very appreciative gift recipient).

In New Orleans, the first week of January marks the beginning of King Cake season. Decorated in traditional Mardi Gras colors of Green Purple and Gold, the King cake has been a time-honored tradition for generations. Made fresh every day by Chef-Owner Jean-Luc and his team of artisan bakers, these cakes come in many varieties and are guaranteed to be the life of the party. Another favorite from Maurice's is their Kugelhopf cakes, a bundt-like traditional European desert made fresh every day. This light cake comes in an array of fruity and chocolaty options, each bursting with that sweet, handcrafted flavor you'll love.

This order was packed for you by: _____



QUESTIONS?



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