

Hail to the king cake, baby!

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[Breads on Oak](#) is a Mardi Gras mecca for local vegans needing a king cake fix. Baked daily, the almond creamâ€filled cakes feature organic ingredients, down to substituting an almond for the standard king cake baby inside the pastry. (Photo by Paula Burch-Celentano)

Local eateries are shaking up the most delicious integral symbol of Mardi Gras. Carnival's unique crop of king cake creations introduces both sweet and savory interpretations, using golden rings of dough as blank canvases to push the traditional pastry's limits.

Sweet:

[Hillel's Kitchen](#)

Home of the world's first kosher king cake, Hillel's Kitchen offers a blue and white-striped Zulu flavor (chocolate-filled and covered in shredded coconut) and new Chocolate Babka cake in three sizes.

[Domenica](#)

A decadently different approach, Domenica drizzles its cakes with a praline glaze speckled with gold leaf. The pastries are brimming with sumptuous salted caramel, banana, mascarpone and roasted pecans.

[Emeril's New Orleans](#)

The classic restaurant's pastry department serves up a pillowy king cake/monkey bread hybrid. Highlighting different flavors throughout the season, the latest delectable incarnation features chocolate with candied cocoa nibs.

Savory:

[Cake Caf   & Bakery](#)

A hit amongst ravenous parade-goers, Cake Caf  's boudin-stuffed king cake combines flavors you never knew belonged together. The boudin is baked within the dough and then finished with crispy bacon and syrup.

[The Food Drunk Truck](#)

This revered food truck has introduced locals to the lovechild of a king cake and cheeseburger. The unforgettable King Cake Burger features juicy brisket topped with melted cheddar nestled inside an iced brioche bun sprinkled in colorful sugar.

[Cartozzo's Bakery](#)

Cartozzo's provides the ultimate parade-side snack, the Muffuletta King Cake. Topped with Parmesan instead of sugar, the cake contains the sandwich's traditional filling, including ham, salami, olive salad and provolone.

[Cochon Butcher](#)

Appropriately called The Elvis, Cochon Butcher offers cakes filled with the King's favorite combination of peanut butter and bananas finished with toasted marshmallow and candied bacon. The carnivorous confection contains a plastic piglet.

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