



Camp Indiana Winter

Gwendolyn Rogers

The Cake Bake Shop in Indianapolis, Indiana has the most beautiful and delicious sweets and treats, and they are a great example of how food can be turned into art! The owner of Cake Bake, Gwendolyn Rogers, has been baking since she was six years old. She faced many challenges when she was a child, but the kitchen was always a space she could go to feel safe and express her creativity. Gwendolyn worked in restaurants for many years as a hostess, server, dishwasher, and cook. When Gwendolyn was in her late forties, her family moved to Indianapolis. It was scary because she didn't have any friends here yet, but she decided to start baking full-time and eventually opened her first store. It's never too late to start over and change your career! Gwendolyn created a special space that feels magical as soon as you step in the door of Cake Bake. The pastel colors and hints of shiny gold are the perfect backdrop for the culinary art



you will find in the glass cases and on the cake platters and cookie trays at Cake Bake. One of Gwendolyn's favorite things to do is decorate the shop for each season. In the winter, the shop sparkles with thousands of twinkling lights to make it feel like a cozy winter wonderland. Her shop became such a huge success that people lined up outside the doors, and after five years Gwendolyn decided to open a second store so more guests could experience the magic of Cake Bake. Even celebrities like Oprah Winfrey, the Jonas Brothers, and Indy car driver Scott Dixon love to eat Gwendolyn's cakes. Besides serving guests, Gwendolyn loves baking because it's something she gets to share with her husband and three sons. "They are the rea-

son why I love to cook. It fills up our kitchen up with love, laughter and good food" said Gwendolyn.

If you visit Cake Bake, you can see master bakers baking pies, cookies, and cakes. You'll notice that many of their treats are decorated with items you could find in your own kitchen, like candies, marshmallows, and popcorn. We can create culinary art too!



Decorate your own cupcakes!

Instructions

Before you begin decorating, collect all the supplies you will need to make a penguin cupcake and a snowman cupcake:

- Butter knife
- Scissors
- White icing
- Black decorating gel icing tube (or add black food coloring to white icing and place in Ziploc bag, cutting small tip to form icing bag)
- 2 cupcakes
- One big marshmallow
- Sprinkles for buttons
- Orange slice candy
- Oreo cookie
- Edible candy eyes (or dots of black icing)

Snowman Cupcake

1. Using a butter knife, ice one cupcake with a thick layer of white icing. Try to make the top smooth. This will be the body of the snowman.
2. Using scissors, cut a small portion of the big marshmallow off at an angle. This will be the snowman's face. Attach the cut side of the marshmallow to the icing, at the top of the cupcake so you have room to make the snowman's body.
3. Cut a small triangle out of the orange candy melt to make the snowman's nose. Using a little white icing, attach it to the center of the marshmallow.
4. Using either the black decorating gel or the black icing bag, make two dots for the snowman's eyes and five dots to form the snowman's smile.
5. With the same black icing, make two stick arms coming from the left and right side of the bottoms of the snowman's face. Add a few fingers at the bottom of the arms.
6. Last, add two or three sprinkles in a line between the arms to make buttons. And, you're done with your snowman!

Penguin Cupcake

1. Using a butter knife, ice the cupcake with an extra thick layer of white icing. This will be the body of the penguin.
2. Gently twist the Oreo cookie in half so it only has the inside frosting on one side of the cookie.
3. Take the half of the Oreo cookie with the frosting. Using the butterknife, gently cut out a small V-shape from the frosting. This will be the penguin's face.
4. Cut one orange candy melt into fourths. They should look like 4 orange triangles.
5. To make the face of the penguin, use a small amount of white icing like glue to attach two eyes to the left and right of the V-shape you cut out earlier.
6. Take one of the orange triangles you made earlier, and attach it with icing, the rounded edge up and triangle point down to form the penguin's nose. Then wedge the penguin's Oreo cookie face into the white icing near the top of the cupcake.
7. Take the non-frosted half of the Oreo cookie and break or cut it in half. These will be the penguin's arms. With the rounded edge of the Oreo cookies facing up, place them to the left and right of the penguin's face on the white icing.
8. Last, take two of the orange triangles you made earlier. These will be the penguin's feet. Wedge the rounded edge of each triangle into the white icing in the bottom-middle of the penguin's body. And, you've made a penguin cupcake!