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PASTRY LIVE

## Pastry Live Weekend – Katharina Craine Wins the Art of Cake Challenge

Atlanta, GA – September 15, 2011 Pastry Live is proud to announce Katharina Craine of Sugarplum Visions as the winner of the first annual Art of Cake competition. The Art of Cake competition called for competitors to show their skills in sculpting cake into creations inspired by an artist or art period of their choice. In this competition, the judges also weighed flavor as heavily as artistic ability and the competitors had to present a 6" tasting cake.

Katharina's cake, affectionately nicknamed "Sarah" in honor of her fellow cake decorator and chief supporter, was based on the works of Alphonse Mucha's depictions of harvest and the seasons. Her cake, shaped into the form of an elegant woman, displayed superb attention to detail, including hand-painted elements and lifelike features. Katharina's tasting cake followed through with her overall design theme, as the lychee mousse cake layered with grapefruit pâte de fruit and white chocolate feuilletine, reflected light, Summary and floral flavors. Through her workmanship and artistic skills, Katharina presented a beautiful display cake which expressed her talents to the judges and earned her first place in the competition.

Pastry Live wishes to congratulate Katharina Craine and Sugarplum Visions on winning this prestigious award.

For more details about Pastry Live and the Art of Cake competition, please contact Chef Paul Bodrogi at [chef@pastrylive.com](mailto:chef@pastrylive.com) or (678) 881-9490. Further information is also available on our website at [www.pastrylive.com](http://www.pastrylive.com).

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