



Judy Owens, owner of Cupcake Delights, loves confetti sprinkles, buttercream frosting and finger-lickin' treats.



### Praline Icing

#### Ingredients:

2 cups firmly packed brown sugar  
 2/3 cup whipping cream  
 1/2 cup butter  
 2½ cups powdered sugar, sifted  
 1 tablespoon of corn syrup  
 2 teaspoons vanilla  
 ½ teaspoon baking soda  
 2 cups chopped, toasted pecans

#### Directions:

Bring brown sugar, whipping cream, corn syrup and butter to a boil in 3-qt. saucepan over medium heat, stirring often; boil 1 minute. Remove from heat; allow to cool 5 minutes, stirring occasionally. Transfer to mixing bowl, add powdered sugar, baking soda and vanilla and mix until smooth. Stir in pecans. Cool icing to a good spreading consistency (about thirty minutes). Recipe yields icing for 24 to 30 cupcakes.

## Kitchen Dish

#### What did you do before deciding to become a baker?

I was a stay-at-home mom... now I work six days a week... what was I thinking?

#### Favorite thing you use in the kitchen?

My 32 year old Kitchen-Aid mixer.

#### Flavor combinations?

Chocolate and coconut.

#### Cocktail of choice?

Margaritas on the rocks with salt.

#### Fast food joint, if any?

McDonald's. I love their French Fries.

#### Next city you'd love to visit?

Las Vegas. I love to play Texas Hold-em poker.

#### How do you eat your cupcakes?

I cut them in half and then in fourths. Eight wonderful bites!

#### Favorite spice?

Vanilla, of course.

Cupcakes have been popping up at bakeries all over town, including the recent winner of the Best Bakery in Central Florida by WESH 2 News, Cupcake Delights, a shop in Mount Dora that devotes itself exclusively to the cute confection. Judy Owens grew up baking with her dad, a retired army chef, taking cake decorating classes as an after school extra-curricular. She founded Cupcake Delights as a space to create gorgeous mini-cakes. Her signature: Butter Cream and Cream Cheese frostings made from scratch using real butter, cream cheese and Madagascar Bourbon Vanilla. ♦

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 Comments & suggestions to:  
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