


## 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 cup－ cakes？
I cut them in half and then in fourths．Eight wonderful bites！

## Favorite spice？

Vanilla，of course

ᄃupcakes 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．

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
$21 / 2$ cups powdered sugar，sift－ ed
1 tablespoon of corn syrup
2 teaspoons vanilla
$1 / 2$ teaspoon baking soda
2 cups chopped，toasted pe－ cans

## 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．

