

Sugarcrafters

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My family has been involved in baking and pastry since 1915, when my two great-grandfathers owned bakeries in Lublin. My grandfather inherited one of them and then in the 1970s he bought a small bakery in Kazimierz Dolny, a remarkable historical town located about 100km from Warsaw. He asked my dad to help him with the family business. My dad didn't have to think for long and quickly made a decision to move to Kazimierz Dolny.

I am among the fourth generation to keep family traditions alive. I have worked in the bakery since childhood but I got into cake decorating about four years ago. When I made my first cake for one of my friends, it immediately became clear to me that I wanted to develop decorating skills because I found it so enjoyable.

My real adventure with cake decorating and sugarcraft started when I decided to spend six months in the US in order to take cake decorating classes and start my internship. I think this was the best decision I have ever made. Not only did I gain experience in sugarcrafting but I also made a lot of friends who inspired and encouraged me to open my own sweet business in Poland as my contribution to the family business.

My first inspiration was definitely my dad, who taught me that art can inspire bakery and pastry products. He was a very gifted person who was able to create almost every figure from dough and came up with the idea of opening the artistic bakery in my town. I was

also inspired by the people I met in the US and I was impressed by their attitude to pastry: they treat it as an art. Moreover, I was fascinated with all of the cakes and cupcakes they make and with the way they pay attention to every detail – how I adore that! I know a lot of amazing cake designers from magazines and books such as Anne Heap, Peggy Porschen and Ron Ben-Israel. I would love to be as good at sugarcrafting as they are.

One of the things I find the most difficult about cake decorating is that not many people in my country are aware of the latest trends in cake design. Consequently, the majority want to stick to the Polish tradition and have a cake decorated with whipped cream. The hardest thing is to convince them that cake can not only be delicious, but also beautiful, and it can be a real and unforgettable attraction at a wedding.

Despite the fact that my profession demands such a lot of hard work and patience I can't imagine my life without it. I love the feeling that I have the power to make other people's sweet dreams come true. It is so motivating when my customers smile, sometimes even cry because they love my sugar art so much. I had no idea that my work could receive such positive reactions. The pastry profession gives me a chance to be a very creative person. In the future, I would love to open up a sweet studio in Kazimierz Dolny, where I could teach others how to create works of sugar art.

