

Featured Chef: Christine D'Angeli

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Featured Chef Christine D'Angeli of SLiCE Cake Designs LLC.



Photography by Erica Montgomery

How did you get your start in the restaurant business?

I started at a local bakery in my home town of Huntington, N.Y. I trained at the Culinary Institute of America and have traveled the country working some of the nation's finest restaurants and resorts.

What is your favorite restaurant?

I worked for Chef Jean-Georges in Texas. So I would choose his restaurant here.

What is your favorite cake that you offer?

I love all my cakes. But my favorite combination is Devil's Food Cake with cream cheese filling.

What is the most memorable meal you've ever had?

At The Seafoam Room in Ponte Vedra, Fla., with my family. Great food, great view, great wine and lots of laughs!

If you could have anyone order one of your cakes, who would it be?

I would like to make a cake for Oprah. I think she enjoys life and appreciates good, comforting food as well as women entrepreneurs [like myself].

Name three ingredients that you have at home at all times.

Chicken, tomatoes and wine. What is your favorite bottle of wine or cocktail? Taylor Fladgate 20-Year-Old Tawny Port.

What do you like to do in your free time?

I enjoy reading cake publications, spending time with family and cooking.

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