

## 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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