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Bakery Quality (Tie-Dye and Zebra Cake)

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Bakery Quality (Tie-Dye and Zebra Cake)

Matthew Drissell

36" x 48"

2015

White cake: sugar, enriched bleached flour (bleached wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), vegetable shortening ([contains one or more of the following: palm oil, and/or soybean oil] with emulsifier [propylene glycol mono- and diesters, mono- and diglycerides, soy lecithin] with preservative [bht, citric acid]), modified corn starch, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), contains 2% or less of: salt, dextrose, artificial flavor, xanthan gum. color ingredients: red: water, sugar, red 40, modified corn starch, vegetable gum, citric acid, sodium benzoate, potassium sorbate. yellow: water, sugar, yellow 5, modified corn starch, vegetable gum, citric acid, sodium benzoate, potassium sorbate. blue: water, sugar, blue 1, red 3, modified corn starch, vegetable gum, citric acid, sodium benzoate, potassium sorbate, polyurethane, on panel

