

---

# Pro Rege

---

---

Volume 44  
Number 2 *Fine Arts Issue 2015*

Article 10

---

December 2015

## Bakery Quality (Tie-Dye and Zebra Cake)

Matt Drissell

*Dordt College*, [matt.drissell@dordt.edu](mailto:matt.drissell@dordt.edu)

Follow this and additional works at: [https://digitalcollections.dordt.edu/pro\\_rege](https://digitalcollections.dordt.edu/pro_rege)



Part of the [Art and Design Commons](#)

---

### Recommended Citation

Drissell, Matt (2015) "Bakery Quality (Tie-Dye and Zebra Cake)," *Pro Rege*:

Vol. 44: No. 2, 15.

Available at: [https://digitalcollections.dordt.edu/pro\\_rege/vol44/iss2/10](https://digitalcollections.dordt.edu/pro_rege/vol44/iss2/10)

This Artwork is brought to you for free and open access by the University Publications at Digital Collections @ Dordt. It has been accepted for inclusion in Pro Rege by an authorized administrator of Digital Collections @ Dordt. For more information, please contact [ingrid.mulder@dordt.edu](mailto:ingrid.mulder@dordt.edu).

# 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

