

A Brief History into My Recipe for Success

After my daughter, Nicole, left for college and my husband was out of town on business for a great deal of time, I was faced with a lot of free hours in the day. I missed my daughter immensely and would even drive quite often to visit her at her dorm. That got old pretty fast and after a while my husband suggested I should open a bakery. To which I said, "I do not know anything about running a business." He told me that I possessed the baking skills and the personality for success. I've always enjoyed making cakes, cookies and cupcakes for my family, friends, neighbors and church, so I decided this would be my new adventure. My family and friends offered their support and encouragement during my quest for the perfect cake and frosting recipes that would WOW everyone. I concentrated first on birthday and special occasion cakes, and eventually word got around on how delicious my cakes and artistic decorating were. Soon after my baking talents became known, I began taking orders for wedding cakes and that was when my business took off! It felt amazing to know that my free time was now being channeled into working on my passion for baking and working with the brides in making their special day come true.

Years passed, and as my business took off, my daughter graduated, married and had two children. My now, family-run business is managed mostly by myself, with the help of my mother, daughter and granddaughter, all playing an important role as well.

I have been in my current location for seventeen years. It's an excellent location that's easy to get to and has ample parking. I tell clients that I'm located across the street from the Grotto. I enjoy meeting with clients and their families. I listen to their needs and promise to make their cake dreams come true. I want my clients to know that they have one less worry in the world and to have faith that their cake request will turn out spectacular! There is no doubt that everyone enjoys playing a part in designing a cake.

When delivering cakes, time is of the utmost importance. Depending on the number of cakes or tiers, it must be assembled at the place of the event and in time for its grand reveal. After my cakes are delivered, it makes me happy to know that my creations will be enjoyed both visually and physically.

I am constantly learning new ways to keep up to date with the latest trends and decorating techniques in the delicious world of cakes! My 21 years of experience and artistic expertise will make anyone's special day that involves a creatively designed cake, a memorable one.

Cynthia Gallagher, Owner

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