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Chef: Lisa Ritter

Job: Pastry guru and co-owner of the recently opened Big Sugar Bakeshop in Studio City

Cake creation: Neopolitan Cake

“Although I have nothing against cake mixes, I’m not a convert after going through this experiment,” she stresses, laughing.

Her tall, regal creation with doctored-up chocolate cake mix layers filled with billowing clouds of sweetened whipped cream and fresh strawberries was inspired by neapolitan ice cream sandwiches she liked and ate as a kid.

“I love the color — pink, brown and white — of the ice cream sandwich.”

Ritter, who’s from the school of comfort food, says: “I’m here to make people happy with sugar. I think people are looking for home — and I think that is what dessert is all about. Most people are trying to capture that elusive taste from childhood.”

The cake layers can be baked a day or two in advance, but don’t split them until ready to assemble. The recipe calls for 5 1/2 cups of whipping cream, but Ritter is unapologetic.

“If you prefer less, tailor the cake to your own taste.”

Her cake, best served and eaten within two hours of assembling, must be kept refrigerated.



Lisa Ritter

Big Sugar
Bakeshop

Neopolitan
Cake

