**Discuss an accomplishment, event, or realization that sparked a period of personal growth and a new understanding of yourself or others.**

*Ting!*

The sound of the oven rings. I have finally finished baking a zebra cake after 3 gruelling hours of hard work. The smell of baked cake fills the room with sweet delicacy, the pink and purple stripe of the zebra cake is beautifully shown in the plated cake on my dining room table. I got ready to dig in and try my very first cake I baked modified and unsupervised. Everything was going on so smoothly, I was so excited!

When I finally checked the cake beyond the appearance and aesthetics something is wrong. I cut a slice of cake and there it is the problem, it was dense and the cake did not rise. Kinda disappointed but I guess it's okay after all texture is one thing but taste is everything for homemade food. It's guaranteed that the cake will turn out well as I have baked a plain cake with the same ingredients and it turns out well. I ate the cake and the first bite I took shattered my hopes and dreams. It tastes disgusting! The taste of baking powder assaulted my lips and the dense cake feels like eating very sweet bread that was squeezed into a tiny ball and is hard to swallow.

With that in mind, I left the cake on a platter on the dining table left for anyone to eat. Unfortunately that afternoon my dad’s friend came and saw the weirdly colored pink purple zebra cake. Hey, in my defence that was the only 2 food colouring that I have and cocoa power brown doesn’t look eccentric enough. He then dared to ask me what it was, my masterpiece of a cake. I answered that its a zebra cake but I’m pretty sure that because the colour of the cake screams unnatural colouring he decided to just entertain me by holding a piece of cake and saying that he can imagine the zebra stripes.

Without meaning to he made it look like he was mocking me and so I got embarrassed that it's still ingrained in my head until now. That encounter got me thinking about reflecting on what I did wrong and how I could prevent further disasters.

I ended up researching more about troubleshooting cake baking and retried, I realized that the problem isn’t that I suck at baking, it's that I didn’t focus on the important aspect of it. I got so caught up with creating a great coloured zebra pattern when pouring the cake batter that I completely missed the fact that the cake batter should be directly baked as fast as possible before the air pockets disappear. When I tried again, simple and fast, the cake succeeded.

I learned a couple of things from that day. To not be discouraged quickly and reflect and think on how to improve, focus on what is the main goal because after all simple works have their beauty, extravagant doesn’t always mean it's better.