

Kenna Ginzia Cake





*fondant / gum paste*



*fondant / gum paste*

Kenna Giuzio is an artist and designer working with cake as a sculptural object, developed through drawing, model-making, draping and material study.





*wafer paper / gum paste*

I create commissioned edible sculpture for milestone events, working with traditional cake materials—fondant, sugar paste, rice and wafer paper—as my medium rather than as food to be consumed.

Drawing from my background in art, architecture, fashion and jewelry, I reinterpret botanicals and surface through texture, layering, and imperfection, prioritizing memory and meaning over botanical accuracy.

Each piece is designed as a singular work of art: a narrative object that marks a moment in time, where details can be saved, preserved, and gifted long after the event itself.



*fondant*



*wafer paper*



*fondant / wafer paper / gum paste*



## **Concept modeling and material studies.**

Edible materials traditionally used in cake design are treated as architectural skins-draped, pinned and layered on sculptural forms to explore movement, translucency, tension and ornament.

*rice paper / wafer paper / fondant*

*gum paste / fondant*



*wafer paper / fondant*

Wafer Paper  
Rounds

Peals  
(hand  
rolled)

Fondant -  
Poured +  
Torn

Peals

Fondant  
Torn +  
Ruffled

Mustard  
jar

Mustard





*wafer paper / fondant*



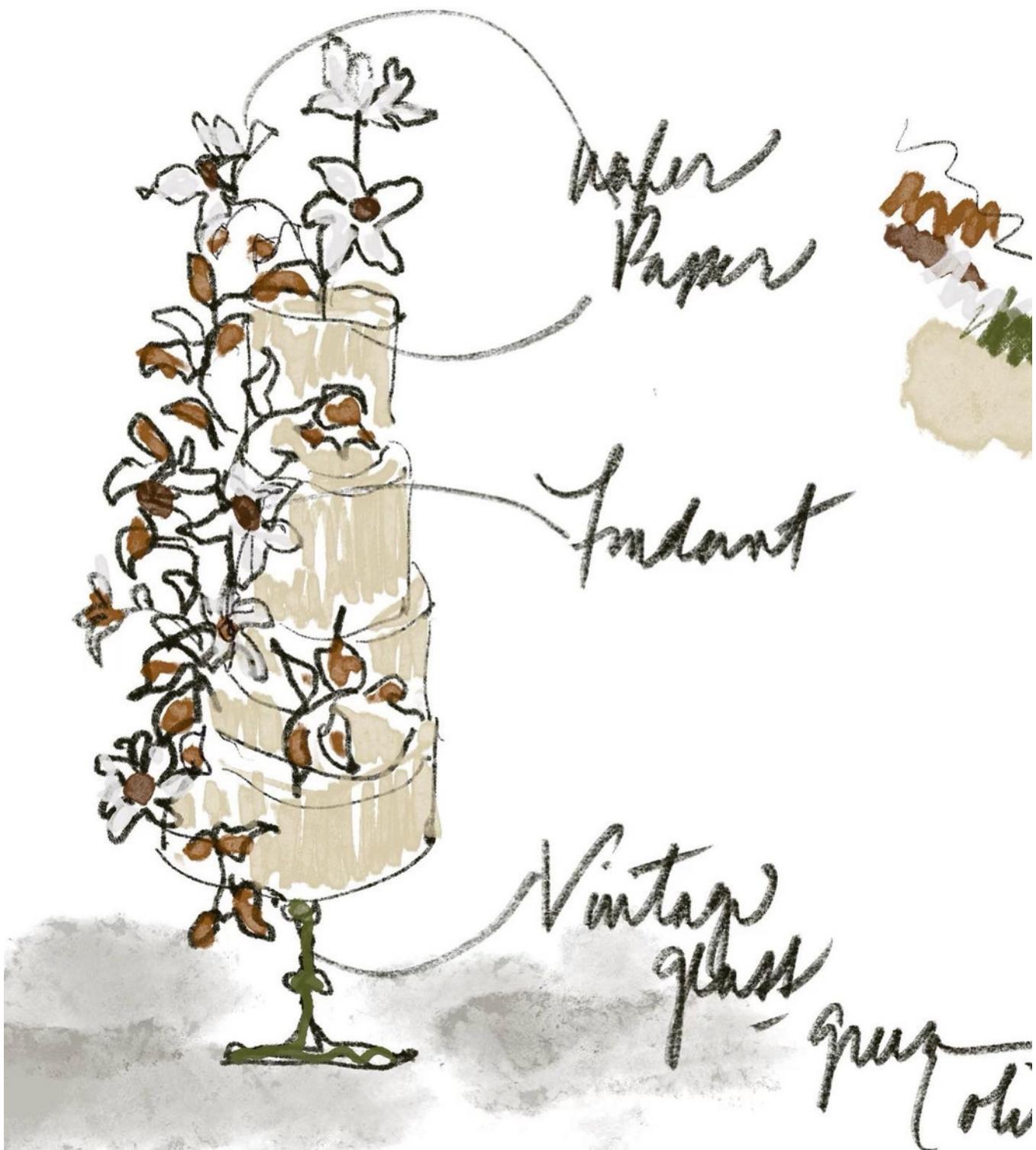


*fondant / wafer paper*





*fondant / gum paste*





*wafer paper / fondant*

## **Material study in wafer paper.**

Pressed surfaces and layered translucency give rise to hand-cut, molded and painted botanical forms-treated as ornament rather than illustration.

*wafer paper / fondant*







*fondant*



*gum paste*

### **Gum paste botanical studies, in process.**

Hand-formed petals drying and firming organically in place-capturing structure, tension and natural irregularity before final composition.





*gum paste / fondant*

watercolor  
waver paper  
leaves

waver paper  
pleines

waver lace.

waver foliag

waver lace.  
Painted

integ. Glass



gilded  
waver edges

bas-  
relief



wafer paper

### **Textile interpretation - wafer paper and fondant study.**

Intricately cut and layered wafer paper sheets and fondant bas-relief, pressed with pattern, dusted and painted with sugar to add shimmer.

Finished with hand-formed, painted wafer botanicals.



*wafer paper / fondant*



Preserved sugar botanicals as collectible objects - glass, wood, moss, sugar, wafer paper and found heirloom.

*wafer paper / gum paste / heirloom*



*fondant / gum paste*

**Kenna Giuzio is an artist and designer working with edible materials as a sculptural medium.**

With a master's background in Interior architecture and Art History, her work draws from fashion, architecture and object design, reinterpreting botanical references through texture, layering and construction rather than realism.

Her practice explores edible form as temporary object and surface - often designed to be preserved as a material record of a specific moment or story.

*Kenna Ginzia Cake*

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