

# Baking with the cake boss 100 of buddys best recipes and decorating secrets

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### **What happened with Buddy the Cake Boss?**

**What is Buddy Valastro's famous dish?** Buddy Valastro shares his famous crumb cake recipe—popular at his bakery, Carlo's Bakery in Hoboken, NJ. For more dessert recipes from Buddy, try his Homemade Churros, Chocolate Caramel Baked Alaska or Lemon Meringue Pie.

**What is Buddy Valastro most famous for?** THE CAKE BOSS – EVERYONE'S BUDDY Creating amazing cakes connects Buddy with the memory of his father Buddy Sr. and his extended Italian family history. His talent and passion for the family business, Carlo's Bakery, has earned the straight-talking cake expert the moniker, and TLC TV show, Cake Boss.

**Why is there no more Cake Boss?** Cake Boss on Discovery Family While there is more to the story of "what really happened with the "Cake Boss" going silent on the TLC network, most of the reasons do involve Valastro's love for his family. The baker needed time after his mother's passing, so he decided to stop filming for nearly two years.

**Why did Cake Boss go to jail?** On November 13, 2014, Valastro was arrested for driving while intoxicated.

**Does Buddy still own Carlo's?** In 1910, Carlo's Bakery was founded by Italian pastry chef Carlo Guastaferro, and in 1964, it was purchased by Bartolo "Buddy" Valastro Sr. Valastro's son Buddy Valastro currently runs the bakery, with help from

his four older sisters, three brothers-in-law, and other assorted family members and friends.

**What is Buddy's favorite meal?** You'd have to be a cotton-headed ninny muggins not to enjoy this film! Of course, one of the iconic scenes (and there are many!) in the movie is when Buddy assembles a breakfast for himself that consists of spaghetti, candy, maple syrup, chocolate syrup, marshmallows, and Pop-Tarts.

**What kind of frosting does Buddy Valastro use?** The "Cake Boss," Buddy Valastro shares his foolproof recipe for cream cheese frosting. Try it on Buddy's Chocolate Cake or Vanilla Cake. For another frosting recipe from the "Cake Boss," check out his Buttercream Frosting.

**How did Buddy from Cake Boss lose weight?** "I drank a lot of water and did intermittent fasting," he said. "But now it's [been] about a year and a half, two years, and I feel good. And I'm at a weight that I like — so thank God." Valastro said he's become more disciplined in his eating habits without compromising on his favorite dishes.

**What is the most expensive cake Buddy Valastro has made?** Certainly, that's what Buddy Valastro of "Cake Boss" (and Carlo's Bakery) fame did with his \$30 million showpiece of a sweet, created for New York socialite Devorah Rose on the occasion of a gala she hosted in 2011.

**What surgery did Buddy Valastro have?** The Buddy Valastro Cake Dynasty star had five surgeries to fix his right hand after it was impaled with a metal rod while he was fixing a malfunction with his home bowling alley's pinsetter.

**How much is Buddy Cake Boss worth?** According to various estimates, including that of Celebrity Net Worth, Buddy Valastro's net worth in 2023 is about \$10 million. That's a lot of cake indeed!

**What is Buddy from Cake Boss doing now?**

**Why is Carlo's Bakery closing?** In that instance, a Carlo's spokesperson told The Inquirer that the company decided not to renew the lease, and the company's business model has shifted in recent years, with "a strong pivot towards e-commerce."

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**Which sister got fired from Cake Boss?** Mary Sciarrone (née Valastro) is the third-from-oldest of Buddy's sister. In the fifth season episode "Stained Glass & A Surprised Danny," she had to be removed from the bakery for a short time after being accused of being unkind to some of the employees.

**What accident did the cake boss have?**

**What happened to the cake boss's mother?** Mary was diagnosed with ALS in 2011. According to Buddy, her motor skills debilitated over the past year. She died at age 69 due to complications from pneumonia, a common cause of death for those battling ALS. Buddy and his siblings were with her when she died.

**Does Anthony still work at Carlo's Bakery?** Anthony "Cousin Anthony" Bellifemine – baker and former delivery boy, Bellifemine left unexpectedly at the end of season 6 (Ep. 28: Up, Up and Away).

**Does Ralph still work at Carlo's bakery?** From Ralph's social media accounts, we pieced together that, after 12 years, he no longer works at Carlo's Bakery.

**Is Buddy from Carlo's bakery still married?** Buddy Valastro's wife Lisa Valastro has been his rock for years—22 of them, to be exact. The Cake Dynasty star revealed that his and Lisa's marriage grew stronger after his devastating hand injury in September 2020, in which a bowling pinsetter impaled his hand in several places.

**Where does Buddy Valastro live in 2024?** Buddy and Lisa are the proud owners of a massive property in the Montville area, which is about 25 miles from his iconic bakery located in Hoboken, NJ.

**What did Buddy eat for breakfast?** Lo and behold, Buddy concocts a dish made of spaghetti, maple syrup, chocolate syrup, M&Ms, marshmallows and a chocolate fudge Pop Tart. He mixes it with his hands before devouring it happily.

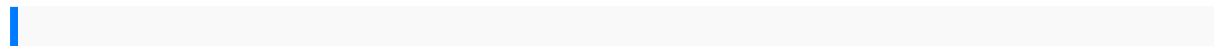
**What does Buddy eat all the time?** Buddy eats plenty of sugary concoctions throughout the movie, but his most memorable meal may be the spaghetti he tops with marshmallows, Hershey's syrup, M&M's, and chocolate Pop-Tarts.

**Who is Buddy's real dad?** Papa Elf explains to Buddy that he was born to Walter Hobbs and Susan Wells. Susan put him up for adoption before her death.

**Does Cake Boss use cake mix?** At CakeBoss, we prefer cake mix for some cakes, especially our CakeBoss White Velvet Wedding Cake, but are scratch all the way for others like Red Velvet cake, Italian Cream cake, or carrot cake.

**What frosting do professionals use for cakes?** Both Swiss Meringue Buttercream and Italian Meringue Buttercream are commonly used by professional bakers, with Swiss meringue being slightly more popular. Both these buttercreams are made by whipping granulated sugar and egg whites into a meringue and then whipping butter into that meringue.

**What kind of frosting do most bakeries use?** Buttercream frostings rely on the main ingredient of butter and will be the most common type of frosting you will find in a bakery.



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