



### ***Natalie Sideserf***

Natalie Sideserf is an award-winning cake sculptor and educator best known for her jaw-dropping realistic human bust, pop culture, and still life cakes.

After graduating from Ohio State University with a Bachelor of Fine Arts degree Natalie switched from sculpting with traditional art media to cake and chocolate. She first found world-wide acclaim in 2012 when she made a bust cake in the likeness of country music legend Willie Nelson that went viral. Soon after, Natalie and her husband Dave started Sideserf Cake Studio based in Austin, Texas where the couple provides both traditional and sculpted cakes decorated by Natalie, with a focus on creative and delicious flavors thoughtfully concocted by Dave.

Along with running Sideserf Cake Studio, Natalie and Dave provide free cake tutorials on their YouTube channel. Their most popular online tutorials include hyper-realistic cakes of savory foods and pop-culture characters, such as realistic Baby Yoda and a bust cake of character Michael Scott from the TV show The Office.

Natalie and Dave hosted two seasons of Food Network show Texas Cake House that highlights the process of making their innovative and realistic cakes. Natalie also judged competition shows Nailed It on Netflix, Food Network's Chopped Sweets, Bakers Vs Fakers, and competed on Buddy Vs Duff as a member of Team Duff.

Sideserf Cake Studio cakes continue to reach millions and are consistently featured on television, publications, and other major media outlets. To see more cakes and get more information head over to [Sideserf Cakes](#).