

Life is Sweet

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Chef Michelle Stalling

with that calling and transform what they believe to be the reason that they have been placed on the earth into their life's work. The thing that separates Chef Michelle from the crowd, the very thing that makes her truly special is the fact that once she laid hold of the vision for her



Chef Michelle Stalling's life and work exemplify excellence. If you have ever seen or had the pleasure of tasting any of her creations you know that to be true. Although she makes it look effortless, the unforgettable, edible experiences that Chef Michelle serves up to her clients are the result of true creative inspiration, painstaking precision

building their own version of the American dream. And they made it work; they built a life from that dream and created a legacy for



life, she became firmly rooted in that vision and made it her reality. From that first day with that first cake under the watchful eyes of her uncle, she began to lay the foundation for her own American dream. She would eventually go on to own restaurants and to be called upon to cater exclusive events for clients such as ESPN, the NFL, legendary hip hop artist Snoop Dogg, music industry mogul P. Diddy, Minute Maid Park (Houston Astros), countless Houston socialites, a host of well known celebrities and many more. Chef Michelle has also given tirelessly to various charitable organizations including Texas Children's Hospital, St. John Vianny Catholic Church, Duchesne Academy, Shrine of



and of course, excellence in every detail. From taste to texture to aesthetic appeal there are never any shortcuts.

Chef Michelle's family has always been not only her source of support but also her inspiration. Her father, a Vietnam veteran and her mother, both a career woman and homemaker worked for years



in corporate America. After creating a measure of success for themselves they, as a team, decided to leave their corporate jobs and launch out into the deep, hand in hand in pursuit of greater success as well as the personal gratification that comes through entrepreneurship. As with most family businesses Michelle who was eleven at the time and her two brothers, Robert and Michael, worked side by side with their parents

their children that is now being modeled before the eyes of their grandchildren.

It was in those early days at the age of fifteen that Chef Michelle first became inspired to create. One day while clamoring to be included in the hustle and bustle of the kitchen her uncle Mr. Johnny Reed, a master cake designer, gave her a cake to decorate. Unbeknownst to him or Michelle, that would be the day that a young Chef Michelle was born. It was the day that she would find her calling. There are so many examples in the world to



demonstrate that it is one thing to find one's calling; not every individual will go the distance



and her unborn babies. Of course, she chose her family. Every mother can attest to the many unexpected changes that women undergo during pregnancy and Chef Michelle is no exception. She is often heard saying that having twins and morphing from the role of conductor in her business into full time mom-

case and share their masterpieces with the rest of the world. As an artist Chef Michelle is no exception. While at home taking care of her children she was also artfully crafting the design for her next chapter as a chef.

Today, she is fully in the throes of launching her newest venture, All About Cakes. The new location is set to be more than a traditional bakery. It will be a true artist's studio where customers can bring their fondest imaginations to life under the creative guidance of Chef Michelle.



my was a transition to which she gave herself fully but it also took its toll to have to leave her first love. Never one to do anything halfheartedly, Chef Michelle, for a season, released herself from her own personal goals and embraced the goal of nurturing and rearing her children. The dream, however, was safely ensconced in her heart awaiting the next opportunity to emerge



January 3, 2012 was the big day. It is the day that the doors opened on All About Cakes first location and it is the day that the next leg of Chef Michelle's journey began in earnest.

All About Cakes is located at 13134 Dairy Ashford in Sugarland, TX and will offer not only custom designed cakes and pastries but a daily variety of deliciously decadent treats that will thrill any palate.



bigger and better than ever. During her time away Chef Michelle took the opportunity to hone in on what she loves most, pastry development and design.

A Master Cake Decorator is nothing short of an artist and every artist desires to have their very own studio to create, show-

