

# Firestone cakes are on the cutting edge

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**FIRESTONE** – Susan Chamberlin has always loved to bake, and has made cakes for parties for her children and friends for years.

But as time went on, her friends and even strangers began calling and asking her to make special cakes with the request, “Can I buy a cake from you?”

“It started steamrolling from there,” Chamberlin said. “I finally made it into a business because I had that much business.”

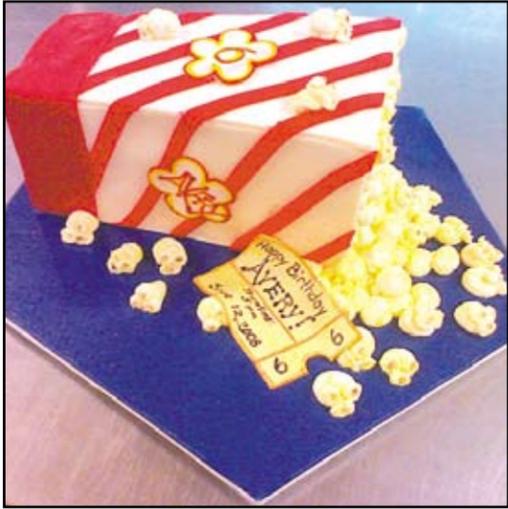
As a result, Cutting Edge Cake Design celebrated its first anniversary this August. The shop is a one-woman show, with Chamberlin creating custom cakes as well as cupcakes, truffles and “cookie bouquets” at 110 Monmouth Ave. in Firestone.

Chamberlin calls on her background in art – she studied photography in college – when designing what is essentially food art. She’s made all sorts of cakes, including unicorns, dinosaurs, cowboy hats, billiards tables and even a spilled box of popcorn.

“Everyone thought it was real,” she said.

Her signature “baby rump” cake is popular at baby showers, and features an infant’s diaper and feet – made out of Rice Krispie treats –

peeking out of a blanket. “Someone had asked me to make a cake of a sleeping baby, and my husband liked the back end and asked me to take a photo,” she said. “That turned into a cake of its own.”



In fact, she posted it on a custom-cake website and has received numerous requests for the recipe. One came from an American serviceman stationed in Japan who wanted to give it to his wife. “How cool is that?” she

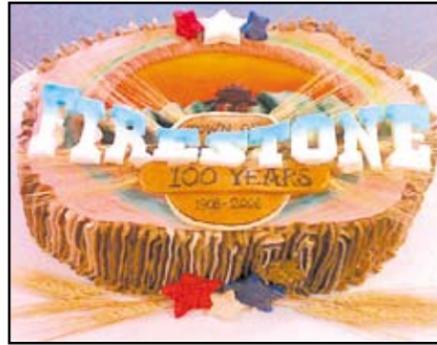
asked. Chamberlin believes that regardless of one’s stance on the war, it is important to support the troops, so she was honored to design a cake shaped like a naval hat for a local family whose 18-year-old son was heading to



Iraq with the Navy. She lovingly designed the cake and gave the family a discount once it was finished. “That’s my way of telling him thanks for what you’re

doing,” Chamberlin said. On the flip side, sometimes she designs slightly racy cakes for bachelor and bachelorette parties, though she won’t do anything that makes her feel uncomfortable.

“I try to accommodate people the best I can,” she said. “That’s my goal: to get people whatever they’re



looking for.” Jannine Simone, a Firestone resident whose family has been “the lucky recipients of many cakes,” said the cakes don’t just look attractive.

“As much as you hate to cut into her cakes because they’re so beautiful, her cakes taste divine,” Simone said. “They taste as good as they look.”

She said that because Chamberlin makes the cakes from scratch, they are moist and slightly denser than cakes made from a mix in a box. The chocolate cakes are “almost fudgy,” she said.

“It’s like eating candy, but it’s a cake,” Simone said.

Her husband drives a Vespa, so for his birthday, Simone asked Chamberlin to create a cake

shaped like the scooter. “It was a perfect replica of his Vespa,” Simone said. “She’s such an artist – she’s unbelievable.”

Dacono resident Laura Skiles, who is pregnant with a baby girl, needed a cake for her baby shower. So she sent Chamberlin a photo of her nursery and asked her to come up with a cake for the party.

“It had a little bird nest with two pink birds to match the nursery. She’s so talented,” Skiles said, adding that Chamberlin’s prices are affordable.

The baby shower cake was the sixth Skiles has ordered from Cutting Edge; the pistachio cake and filling is her favorite. The flavor and designs set the cakes apart from other options in the area, she said.

“I’ve never seen cakes like that anywhere, but it’s especially unusual to find in a small town,” Skiles said.

These sorts of raves have garnered Cutting Edge such terrific word-of-mouth that Chamberlin asks for a week’s notice for orders, though she tries to accommodate last-minute requests.

“Sometimes I do it even though I can’t. Then I’m here until 2 o’clock in the morning,” she said. “I have a hard time saying no because I don’t want to let people down.”

For her part, Chamberlin is happy to have found a way to combine her art background with her love of cooking.

“I finally found my niche in life,” she said.

For more information, visit [www.cuttingedgecakedesign.com](http://www.cuttingedgecakedesign.com).



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