

#NakedCake

All you can hear is screaming and loud thuds from everywhere you turn. Everyone around you is running, their high-pitched squeals ring in your ears. Someone sits you down at the end of a table in a flimsy chair, where your legs dangle, and they tell you to wait. The lights go out. You smell fire, sweat, adult desperation, and chemicals tinged with a hint of cheese pizza. You are in a Chuck-E-Cheese, at a children's birthday party. You await your saving grace, the birthday cake. Someone's mom enters holding a frighteningly, not quite but nearly lifelike replica of Elsa lovingly carved entirely out of frosting. You imagine taking that first bite. Your mind swirls around the possibilities of the sugar rush, the flavors, and the way the cake will melt in your mouth. Someone slices into Elsa. Slowly, but surely, you receive a piece of her icy blue skirt. Your bite crashes into a culinary cacophony that can only be described as a full-on gustatory assault upon your innocent, unsuspecting taste buds. Then, your brain joins the act the very second it discovers the precision with which the frosting fails to resemble anything tasty. The sugary sludge that forms Elsa's iconic white hair and blue dress obliterates any possible flavor that poor cake might have offered. You experience a sadness so visceral that it tips into despair. Your impressionable young self learns one very important fact. Frosting ruins all good cake.

Since the beginning of time, humans have been attempting to create the best dessert possible. We have quite a few successes, such as brownies, cake, cupcakes, rice krispie treats, cookies, pie, and chocolate. Now, ask yourself how many of these examples require frosting? You might even say that adding frosting to these aforementioned masterpieces would be a disgrace. Apple pie with frosting? Well, that just masks the actual flavor of the pie. Chocolate

with frosting? Rice Krispie treats? Frosting just gilds these lilies. The same principle applies to the cake! Dancing between the delicate balance of texture and flavor, a good cake needs nothing more. As frosting permeates the cake, it not only deadens the taste but reduces the mouth-feel to mush.

Frosting poses untold dangers. It can rot our teeth, spike our blood sugar, poison us if it goes rancid, and result in numerous physical injuries. It requires immense ecological resources to produce the ingredients that result in a sasquatch size pair of carbon footprints.

Think about elaborate wedding cakes. They may be beautiful, but one wrong move and everyone in your wedding party ends up covered in butter, milk, and sugar. Depending on the size of the cake, this could seriously injure someone. Just a small blob of this slippery stuff on the floor, and it might as well be the proverbial banana peel or an icy sidewalk. Frosting clings to our teeth, turning them shades of questionable color and inviting cavities to take hold. Frosting doesn't make things better... It is danger disguised as a sweet treat.

Have you ever seen a baby with their first cake? Granted, a baby's motor skills at this age are akin to changing a light bulb while wearing boxing gloves. That sounds like excellent dexterity to me! What more excitement could we add here? FROSTING! That's right, folks! Combine frosting with this lack of motor skills, and any average toddler you might have the pleasure to know magically transforms into a self-proclaimed body paint artist. Now, let's multiple this by twenty tiny terrors. Kiss your carpets goodbye!

Pre-made frostings rely upon ingredients such as palm oil, which is slowly eradicating multiple species of plants and animals. In countries where palm oil is farmed, there are increased levels of greenhouse gasses, forest fires, and habitat loss because of tropical forests being destroyed in order to create room for palm oil trees (Martin). Homemade frostings require butter

and milk, which must be produced by dairy cows whose gastrointestinal emissions intensify the greenhouse effect daily as most agricultural methane emissions are produced by beef and dairy cows (Foster). Both types of frosting require copious amounts of sugar, which must be grown and refined. The combined carbon footprint blazes a path that even the Oncellor pities.

Although frosting is a common addition to birthdays, graduations, and retirement parties, I dare you to buck the trend. Frosting is messy, lacks flavor or any qualities that improve cake overall, and is downright dangerous. You know in your heart that frosting undermines even the best of cakes. Naked cake is under-rated, accept it.

Only you can save yourself from this menace. Only you can bravely stand up and declare that you will not fall victim to the dangers of frosting.

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