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Contact: Christy Parrish
Phone: [503-212-2979](tel:503-212-2979)
Email: info@kyrasbakeshop.com



Portland Pastry Chef Dominates the Stage and Becomes the Food Network's Only 4-Time Winner

Kyra Bussanich of Kyra's Bake Shop in Oregon takes the top prize in hit show.



PORTLAND, Ore. — MAY 3, 2016 - The Food Network hosted a special one-off invitation-only episode of their hit show “Cupcake Wars” called the “Ultimate Showdown Challenge” in order to crown a previous winner champion. In the only new “Cupcake Wars” episode produced in over a year, the show invited four previous winners to compete with their most creative, dazzling, and over-the-top cupcakes ever seen.

Kyra Bussanich, founder of , created jaw-dropping desserts and wowed the judges for the win. This is especially unique because Bussanich bakes exclusively gluten-free (against traditional “gluteny” bakers), and is the only 4-time winner in the history of the show. “This win is extremely gratifying because I always feel such pressure on the show, not only to bake well and represent my shop, but to also knock it out of the park and represent all of us out there who are gluten-intolerant!” Says Bussanich.

Kyra's Bake Shop will be offering the 5 winning flavors in their Lake Oswego, Oregon bake shop over the course of the coming weeks, so fans can taste the concoctions she baked for the judges. Each flavor will run for one week only, starting with the Chocolate Cardamom Orange Hazelnut Goat Cheese cupcake from 2/3-2/10. The Coconut Pineapple Rum, Raspberry Hibiscus Rose, Chocolate Caramel Curry Crush, and Cherry Balsamic Black Pepper cupcakes will follow. The first broadcast was Monday, May 2nd, with re-air dates of Tuesday, May 3 (3pm/2c), and Saturday, May 7th (3pm/2c).

About Kyra's Bake Shop: An exclusively gluten-free gourmet bakery and cafe located in downtown Lake Oswego, specializing in delicious pastries, such as cupcakes, custom celebration cakes, cinnamon rolls, pies, soups, salads, and sandwiches.

About Kyra: Kyra Bussanich is a Portland, Oregon native and lives in Lake Oswego. After being diagnosed with an auto-immune disorder while in college, she had to switch to a wheat-and gluten-free diet. Motivated to make high-end pastries that she could enjoy, Bussanich then enrolled in and graduated with honors from the Le Cordon Bleu Patisserie program in Portland. Disappointed with most of the gluten-free pastries and cakes available on the market, Bussanich began experimenting with alternative flours and developed recipes that matched her dietary needs without compromising any of the classic bakery tastes and textures. She has made numerous TV appearances and presented at national conferences. For more information or interviews, please visit www.KyrasBakeShop.com or contact Christy Parrish at info@kyrasbakeshop.com or [503-212-2979](tel:503-212-2979).

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