

CHEF BENNY RIVERA

City Cakes

www.citycakes.com

Chef Benny Rivera started his cake career in Puerto Rico as a young teenager and the occasional hobby turned into a true passion when he discovered his natural talent.



When Chef Benny relocated to New York City in 1996, his career path was focused in foreign market financial analysis. However, he craved a change for many years. In an attempt to explore his past interest of cake decorating, he began taking culinary courses to learn the latest techniques in creating elaborate, sophisticated and unique cake designs.

Trained through courses from the French Culinary Institute now The International Culinary Center and The Institute of Culinary. Chef Benny uses the most advanced techniques to bring a remarkably clean element to modern cake design.

Chef Benny not only specializes in three dimensional sculpted cakes but also pumpkins and chocolate in addition to sugar paste flowers, buttercream, royal icing and creative fondant techniques.

He also co-owns a high-end custom cake design studio and bakery in Manhattan called City Cakes.

Chef Benny has created amazing cake designs for celebrities such as Jennifer Lopez, Bethenny Frankel, Fergie, James Franco, Kevin Bacon and Mike Myers.

He was featured on the first season of Fabulous Cakes and Secret Wedding both from the network TLC (The Learning Channel). He also has been a contestant on multiple shows such as The Food Network Challenge, Sugar Dome and Halloween Wars Season 3 and 4 all screened on the Food Network. He has appeared on the Rachel Ray Show from the ABC Network and Que Noche from Telemundo.



His work also has been featured in Brides Magazine, The Knot Magazine, New York Magazine, Traveler's Magazine, American Cake Decorator and the cover of Cake Masters which is the largest cake magazine in United Kingdom. Dessert Professionals have named Chef Benny as one of the top 10 Cake Designers in North America (2016) and The New York Cake Show have named him as one of the top 10 International Cake Designers (2016). On June 2017 The Golden Tier Awards and the American Cake Decorators magazine have awarded him with the "Cake Artist of the Year" award while most recently, Cake Masters Magazine named him one of the top 10 Cake Artists in the USA.

Chef Bennys' unique and amazing cake designs have become so popular that he travels all around the world to teach some of his secrets through his hands on workshops.

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