



## **Abigail Langlas**

**Bakery Owner  
Class of 1988**

**By Lisa Ann  
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Ever since she was a little girl, Abi Langlas loved being creative. With her love of desserts,

her passion for baking ignited, leading her to create Cake Works, a bakery in Honolulu, which she considers to be her most challenging and rewarding experience.

On a daily basis, Abi usually gets to work around five o'clock a.m. spends her first few minutes checking her e-mail. Her attractive and effective business website: [www.cakeworkshi.com](http://www.cakeworkshi.com) generates enough response, that this usually takes her a few hours. If she has a cake due in the morning, she must make sure her time is managed properly. Her staff usually consists of three to four decorators, three to four sales girls, and three bakers. Every day, Cake Works has between ten to fifteen cakes to bake and decorate and they create 25 to 40 specialty cakes a week.

Her bakery is a new business, so she devotes every spare moment to making it succeed, leaving her very little time for rest or recreation. She says it's the hardest thing she's ever done, but also the most rewarding. In the first year of its opening, Cake Works won the Critics Choice Hale Aina award from the Honolulu Advertiser for best bakery.

Before she went on her own, she worked with famous chef Alan Wong for four years, worked a food event with Emeril Lagasse of the Food Network, and Thomas Keller, owner of the restaurant of the year, the French Laundry. She also took classes from Collette Peter and Bronwen Webber, winners of the Cake Challenge on the Food Network.

To reach this high level of baking expertise, Abi spent a year of intensive study at a French school that specialized in cuisine and pastry plus a year of advanced pastry study at Westminster College in London. Knowing that others may not have a chance to study abroad, she advises future culinary artists that there are many ways of getting into the culinary field and said that some of the best chefs and pastry chefs have just worked their way up from dishwashers in top kitchens, to becoming cooks and chefs. She believes that learning from school is very important but that learning from real experience is a must!

This 1988 graduate believes that Waiakea High helped push her into the world and helped figure out what she wanted to do with her life. Her most memorable teacher at Waiakea High School was Mrs. Corliss Yamaki, her eleventh grade English teacher, who inspired her to love the English language.

Abi is a very inspirational person and someone that I look up to who found her niche in life and pursued it with all her might. She inspires me to do my best and try my hardest in school and to pursue my dreams in life.

