

### **Artist Statement:**

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How can I make something that others will enjoy? This is a question I often ask myself as I work. Life these days can often be hectic and stressful. However, art presents a way to take a step back and smell the flowers, so to speak. As an artist, I aim to create pieces that are visually intriguing to look at. A goal of mine is to create something that will persuade the viewer to take a moment from their busy day and enjoy the small things in life, such as beautiful colors and soft textures. I am drawn towards graphic styles of art, and bright colors are a common theme throughout a lot of my work. I also like to experiment with different concepts, such as dualities in the natural world. I tend to gravitate towards the fiber arts as the medium is versatile and easy to manipulate and I enjoy being able to use the many textures and materials found within the fiber arts.

In my graphic design work, I often use color to communicate ideas. I try to stick to clean designs as much as possible because ultimately, the information is what is most important. My goal when working is to let it shine through as much as possible, while still remaining visually interesting.

## **Original Format**

Figure	1: Breathe Carolina Gig Poster	Illustrator, 17 in x 11 in
Figure	2: Sugarcane Bakery Cookbook	InDesign, 11 in x 17 in
Figure	3: Sugarcane Bakery Stationary	Illustrator, 17 in x 11 in
Figure	4: Reinvention Collaborative Logos	Illustrator, 11 in x 17 in
Figure	5: Sugarcane Bakery Cookbook Spread	InDesign, 11 in x 17 in
Figure	6: Versatyle App Mockup	Adobe XD, 6 in x 3 in
Figure	7: Koselig Product Line	Fabric
Figure	8: Smirnoff Bottle Labels	Illustrator, 3.5 in x 5 in
Figure	9: Larimer Humane Society Infographic	Illustrator, 11 in x 17 in
Figure 10: Valentine's Day Pop-Up Card		Cardstock, 8.5 in x 5.5 in



Figure 1: Breathe Carolina Gig Poster



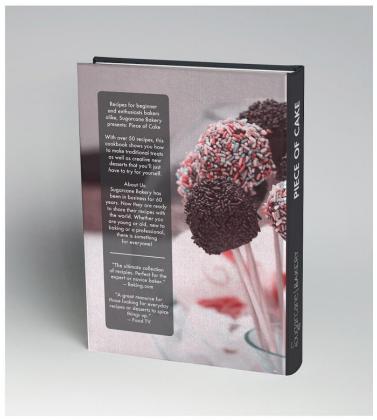


Figure 2: Sugarcane Bakery Cookbook Cover

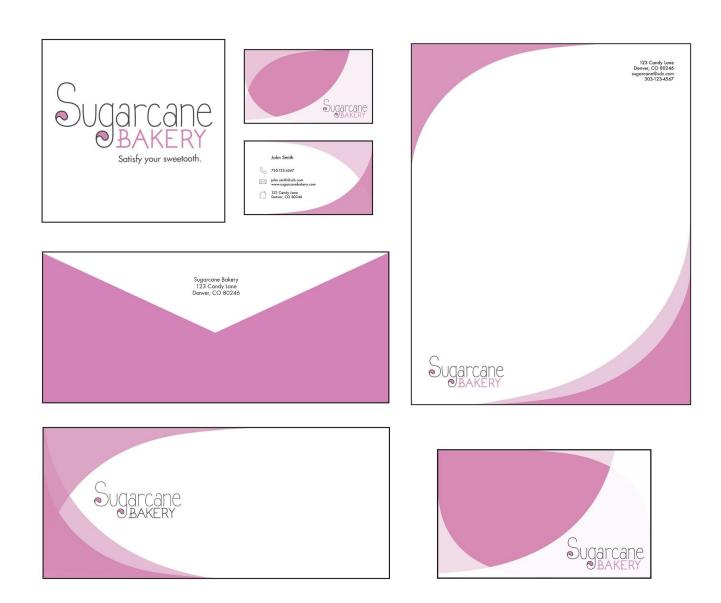


Figure 3: Sugarcane Bakery Stationary







Figure 4: Reinvention Collaborative Logos



# Cake Pops

Prep Time: 45 mins Cook Time: 35 mins Total Time: 1 hr 20 mins

Steps

Ingredients

- + 20 cake pop sticks + Small cookie scoop
- + Deep narrow cup + Sprinkles (your choice)
- + Styrofoam block

#### Cake:

- + 1 box vanilla cake mix
- + 1/2 can (16 oz.) chocolate frosting

### Candy coating:

- + 1 (12 oz) bag Wilton candy melts
- + 11/2 tsp Crisco shortening





- 1. Bake cake according to package and let cool.
- 2. Crumble entire cake in food processor, in batches if necessary, and empty into mixing bowl.
- 3. Mix in 1/2 can of store bought frosting or equal amount of homemade frosting until a dough forms (tends to be easiest by hand).
- **4.** Scoop and form into one inch balls, easiest if using a small cookie scooper.
- **5.** Melt Wilton Candy Melts according to the package.
- **6.** For each cake pop, first dip the end of a lollipop stick into the melted candy coating and insert about half way into the cake ball.
- **7.** Chill uncoated cake pops for at least 1 hour.
- 8. Re-melt Wilton Candy Melts, and coat the cake pops one by one, dipping one side and turning to coat completely.
- 9. After coated, stand the cake pop up in the styrofoam block and decorate with sprinkles before coating is set.

Figure 5: Sugarcane Bakery Cookbook Spread

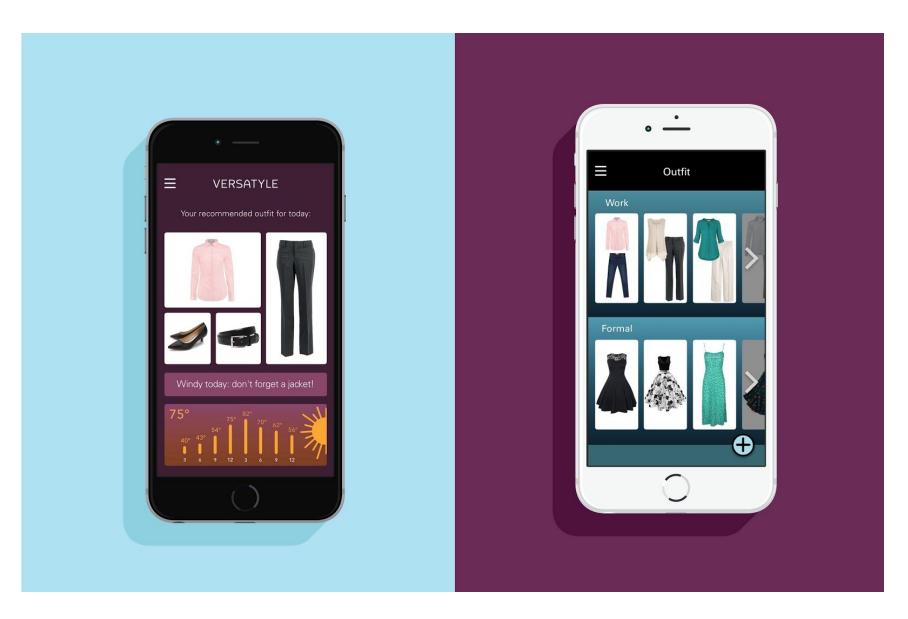


Figure 6: Versatyle App Mockup



Figure 7: Koselig Product Line



Figure 8: Smirnoff Bottle Labels

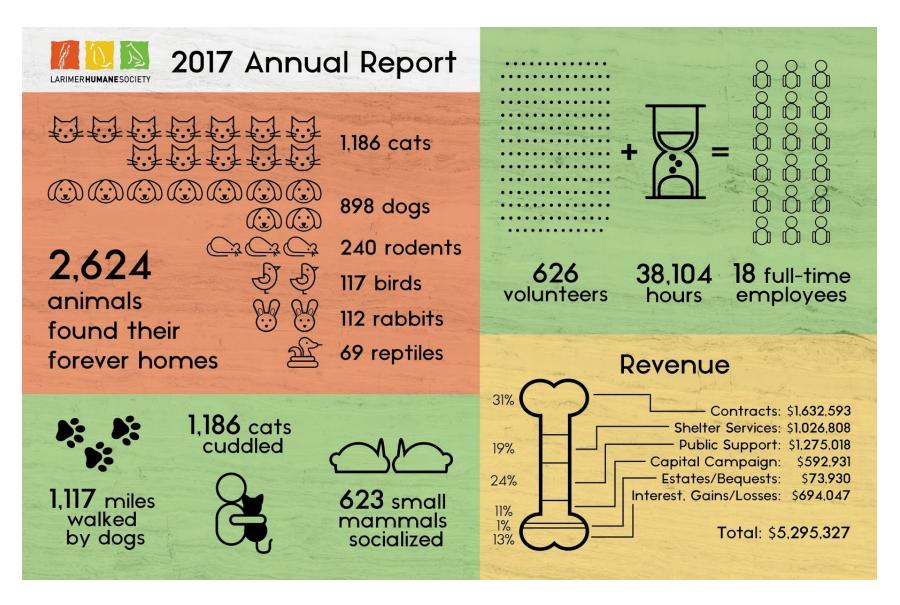


Figure 9: Larimer Humane Society Infographic



Figure 10: Valentine's Day Pop-Up Card