



Cupcakes, Against the Clock

How a Sam's Club cake decorator set two GUINNESS WORLD RECORDS™ on the same day

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Sixty Seconds in the Arena

The Associates Week crowd of nearly 2,000 at Barnhill Arena was on its feet, chanting her name.

BRIDG-ETTE! BRIDG-ETTE! BRIDG-ETTE!

The stage lights were bright. Bridgette Anderson tossed aside another bag of frosting. The timer ticked away. She had 60 seconds to attempt the GUINNESS WORLD RECORDS title for most cupcakes frosted in one minute.

The clock hit zero. The GUINNESS WORLD RECORDS adjudicator stepped toward the rows of cupcakes. She counted as the crowd held its breath. Then the word came in: she'd come up short. The existing record was 57. She'd frosted 51.

A Sam's Club cake decorator from Lady Lake, Florida, Anderson had spent six months preparing for this moment. It hadn't gone as planned.

But she wasn't done.

A Kitchen, a Cruise Ship, a Cake Shop

Before you understand how a Sam's Club cake decorator came to set two GUINNESS WORLD RECORDS titles in one day, you have to meet Bridgette Anderson.

She grew up in Florida, part of a family that loved being in the kitchen together. Her mom and grandma were both avid cooks and bakers, and Bridgette was frequently at their side, especially during holidays.

Learning her way around the kitchen during those special moments built a foundation that has stayed with her since.



Bridgette wearing her grandmother's ring before the event

I really liked creating in the kitchen and those times when everyone was together. When I was thinking about what I wanted to do for a career, I
“ knew it should be something with food.”

Bridgette Anderson
Lady Lake, FL, Club 4998

After high school, Bridgette enrolled at Le Cordon Bleu in Orlando and developed her baking craft, while studying every aspect of how a kitchen works. After graduation, she landed her first job with a cruise liner, working on a ship for three years as it sailed around Hawaii.

“The schedule was a lot,” she said. “We worked seven days a week for five months, then we got a month off.”

While grueling, what that meant was reps. Rep after rep of honing her craft. She baked but also worked as a cook and at

other kitchen stations, prepping food or building cheese boards. At the scale of a cruise ship, speed was critical to hitting service for each meal.

After the cruise ship, she moved to California and worked full-time at a bakery near Los Angeles, where she could fully dedicate herself to baking.

“That’s where I really grew myself as a decorator,” Anderson said. “I had to be fast and good. We’d sometimes decorate 150 cakes a day at the store. It really drove me to push myself; I got so much better while I was there.”

Three years ago, she left California and moved back to Florida so she could be closer to family. Anderson saw an ad for a Sam’s Club hiring event at the Lady Lake club. She applied for an open cake decorator role and was hired the same day.

“It all happened really fast,” Anderson said. “And the rest is history. I’ve been at Sam’s Club ever since.”

“The Bridginator”

Cupcake decorating is more technical than many people realize. Buttercream can be fussy — too cold and it’s difficult to work with, too warm and everything collapses in a heap. The angle of the piping bag affects both speed and precision.

“There’s so much to think about,” Anderson said. “You have to think about pressure, speed, the distance and your steadiness.”

Her own handwriting steadiness is good enough that she has a tattoo that was first written in buttercream before being inked by her tattoo artist. Talk about precision.

So, despite the inherent art of cupcake decorating, Anderson now has it down to a science, giving her a near-machine-like reputation.

“My co-workers actually call me the Bridginator,” Anderson said with a laugh.

The nickname is meant to compliment her speed and precision. True to form, she immediately deflects.

“I couldn’t do this without my team,” Anderson said. “We all work so hard and have our own specialties at the bakery. We support each other and do it all together.”

The admiration from her team is mutual.

Bridgette is an exceptional teammate. She's creative, dependable and brings positive energy to the team. She takes care of our members with a smile and takes pride in her work.

Jorge Vazquez
Club Manager for Lady Lake Club 4998

A Number Worth Chasing

Earlier this year, Anderson was scrolling through Facebook and saw a video about a cake decorator frosting 57 cupcakes, setting a GUINNESS WORLD RECORDS title.

"I saw it and immediately was like, 'Man, I really think I could do that,'" she said.

She asked Vazquez if Sam's Club would sponsor her in trying to break the record. He worked quickly to make it happen.

"My first thought was, 'I've never heard of anything like this, but if anyone can do it, it's Bridgette,'" Vazquez said. "I knew it would be something special for our club."

To get ready for her world record title attempts, Anderson practiced. And practiced. And practiced. Thousands of cupcakes, all done to Sam's Club specifications so they could be used and set out for the day in the bakery case.

Her co-workers timed her attempts and thought of ways she could gain a half-second here, a fraction of an inch there. Anderson talks about her record attempts the way an athlete talks about a game.

"Physically, I know what I can do. The mental work is the hardest. It's just about believing in myself and what I know I can accomplish."



Three vanilla cupcakes are stacked in a tall tower on a light marble surface. Each cupcake is generously topped with fluffy white frosting and the background is a solid deep blue.

The Walk to the Stage

Anderson was taking aim at two GUINNESS WORLD RECORDS titles. One record already existed — most cupcakes frosted in one minute. The other, fastest time to frost 100 cupcakes, was a new title category. Anderson wanted both.

The attempts took place during Associates Week in Northwest Arkansas, where thousands of Walmart and Sam's Club associates gather for a week of learning and celebration.

The first attempt — the existing record — happened on stage at Barnhill Arena during a gathering of Sam's Club associates. Anderson was introduced along with the announcement of her world record title attempt.

As the crowd watched and chanted, she frosted 58 cupcakes in one minute, one more than the record, but seven were deducted for not fully covering the edges, leaving her with 51. She'd come up six short. Her face fell, but she also knew she'd get another attempt.

Bridgette Anderson stands at a stainless steel table in a commercial kitchen arranging large pastry bags filled with cream or frosting.

Bridgette Anderson piping frosting onto a long row of cupcakes in a commercial kitchen. She holds a large piping bag and carefully decorates each cupcake on a stainless steel worktable.

Bridgette Anderson raises her arms in celebration after frosting 100 cupcakes in 2 mins and breaking two Guinness World Records.

"I knew I had another chance, so I just got myself together

and got ready again.” Anderson said.

About an hour later, at the Walmart Culinary Innovation Center in Bentonville, Anderson gathered herself and tried again.

She first frosted 100 cupcakes in exactly 2 minutes, [earning her first GUINNESS WORLD RECORDS title](#). The room cheered as the adjudicator announced the record and handed her a certificate of recognition.

Then came her second chance at the existing record. The adjudicator asked if she was ready. Anderson placed her hands flat on the stainless-steel table.

“I’m as ready as I’ll ever be.”

This time, the Bridginator was fully locked in. The rows of cupcakes were piled with frosting. As the final seconds passed, Anderson had enough time to add extra frosting to a few cupcakes. Just to be sure.

The GUINNESS WORLD RECORDS adjudicator counted, and it was official. [62 cupcakes in one minute](#). Two world record titles in one afternoon.

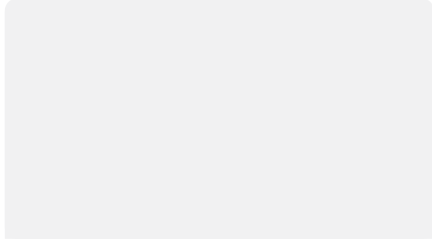
Anderson let out a scream of celebration and hugged her husband, Kevin, who’d flown in that morning from Orlando to see her attempt the records.

A few minutes later she looked at him from across the room and smiled.

“You’ve kinda got the biggest flex on the planet right now.”

Bridgette Anderson sits at a counter beside a framed Guinness World Records certificate. Several frosted cupcakes are arranged in the foreground on a white surface.

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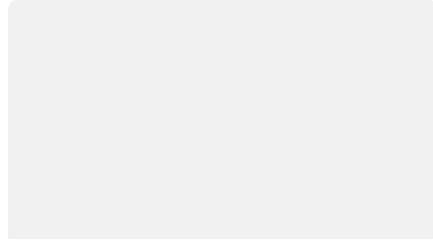


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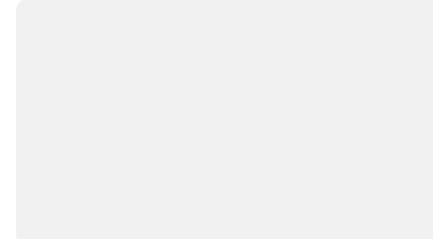


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