



Business is sweet for Skye

Anooska Tucker-Evans

AS the top six *MasterChef* contestants fight for victory, ex-contender Skye Craig is already on to a winner.

The Brisbane cook's dessert business, started when she left the show last month, is going gangbusters.

Her Wild Sugar website received 18,500 individual visits in its first three days, and more than a million hits since it launched a month ago.

"I'm just so grateful because you start these things and you think, 'Gosh, I hope people actually like them'," she said.

She specialises in gluten-free, dairy-free sweets made with organic, plant-based ingredients, and sells her goods at the Northey St markets in Windsor,

in Brisbane's inner north.

The 35-year-old former graphic designer includes a few of her desserts from the show.

"I think I've converted a few people over to raw desserts, which is great," she said.

Craig has also been asked to work as a personal dessert chef for functions, to host cooking classes, cater events and make special-occasion cakes.

Next weekend she will be doing cooking demonstrations at the Regional Flavours food and wine festival at South Bank.

She is also working on a dessert cook book.

"I have had loads of requests from people wanting to find out where they can buy my dessert cook book," she said.

"Writing it is a real goal for me, so it's really encouraging that people are already excited about it."



AFTER LIFE: Skye Craig has found web success.