

A Knead To Belong

Cat Zavaletta & Amanda Ulibarri



Batches of freshly,
baked pastries come
out of the oven.
Many are the same
kind.

But, there is one that
stands out among
the rest.

*Will they ever find
their place?*





A Knead to Belong

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Book design: Sarah Little

Published by UTSA Runner Research Press 2022

A pastry in a bakery is different than the others and tries to figure out where they belong.

Bakery-Fiction, Belonging-Fiction, Color-Fiction, Donut-Fiction, Identity-Fiction, Self Discovery-Fiction,
Self Doubt-Fiction, Self Esteem-Fiction, Self Expression-Fiction

Illustrations created digitally using Procreate.

Book design using Illustrator.

Title and Cover page fonts: Bigelow Rules, Alegreya

Narrative and dialogue fonts: Jasmine, Cookie Dough, Wallington, Manic-Depressive

A detailed illustration of a single chocolate-glazed donut. The donut is covered in a thick, brown chocolate glaze and is decorated with numerous small, colorful sprinkles in shades of red, yellow, green, blue, and purple. The donut is positioned centrally in the upper half of the image.

A KnEad To BElong

Written by Cat Zavaletta

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I don't know what's goin on,
but I keep puffing up!

Wow, you can talk?

Do you have a hole too?

It's hot in here.

A cartoon illustration of a bakery. In the background, there's a window with a view of a blue sky and clouds. A string of pink and green triangular bunting hangs across the scene. In the foreground, two metal cooling racks are on a wooden counter. The top rack holds several croissants, some light brown and some dark brown, all with faces and legs. The bottom rack holds two donuts, one light brown and one dark brown, also with faces and legs. To the left of the racks is a round kitchen scale and a small yellow sticky note. To the right is a stack of pink and white patterned napkins. The text "Bonjour. Nice seeing everyone again." is written in a white, cursive font across the top. "we like your flakes!" is written in a white, bold, sans-serif font near the donuts. "Hey, what about me?" is written in a white, cursive font near the bottom right.

Bonjour. Nice seeing everyone again.

we like
your flakes!

Hey, what about me?

So, what do we do now?



what a view!

Wait, wait!

What about me?

A cartoon donut with a sad face, featuring drooping eyes and a small frown, is standing on a metal grill. The grill is positioned on a light brown surface, and the background consists of horizontal bands of green, yellow, brown, and orange.

Can I sit next to you?




Can I come hang out?

Yes, of course.

Come on over!

I know I am not all
horn-shaped, but look!
Layers! I have layers!



Hmmm. I'm flaky and pillowy
on the inside like you.
So, why do I look like them?

Oh, I never really noticed.

But stay as long as you like.
We are all pastries here!

Mind if I join you?



I DONUT know,
can you?



come on down!



Can you guys help me with something?

Yeah! What's up?

When we came out of the red,
hot thing – you all got sticky
stuff on you. Everyone but me!

Was I forgotten?

I'm not really sure,
but so what Cronut?

All are welcome here.

Wait. What's a Cronut?

I'm not a horned-shaped,
flaky, golden-brown thing.

A cronut?
What's a cronut?



Why don't
I belong?

I'm not a sticky,
colorful,
round thing.

Were they making fun of me?

Were they calling me a Cronut?

Why do I have flaky layers,
but shaped so weirdly?

I do not feel like
anyone else here.

Why am I not covered in sticky glaze
like the rest of those guys?

WHERE AM I
SUPPOSED TO GO?!?!?



Hey! Hey!
Put me down!!

What's going on?



Hey you! Right on time.

I have your special order right here.

Good to see you, again.

See you tomorrow?

OOOH! They're still warm.

Same time!
Have a good one.



The End.

Easy Cronut Recipe

Let Cronut know they're not alone!

(Makes 6 Cronuts)

Ingredients:

2 Sheets Puff Pastry, defrosted
1 egg, whisked
vegetable oil, for frying
flour for dusting

For the Glaze:

2 c. powdered sugar
1 1/2 tbsp. milk
1/2 tsp. salt
1 tsp. vanilla extract

Instructions

Sprinkle flour on a clean flat kitchen surface. Take one puff pastry sheet and place on top of the floured surface. With a pastry brush, brush the inside of the puff pastry sheet with egg and fold into thirds (like you would a letter). Repeat the same process with the other puff pastry sheet and place both sheets into the freezer for 15 minutes to set.

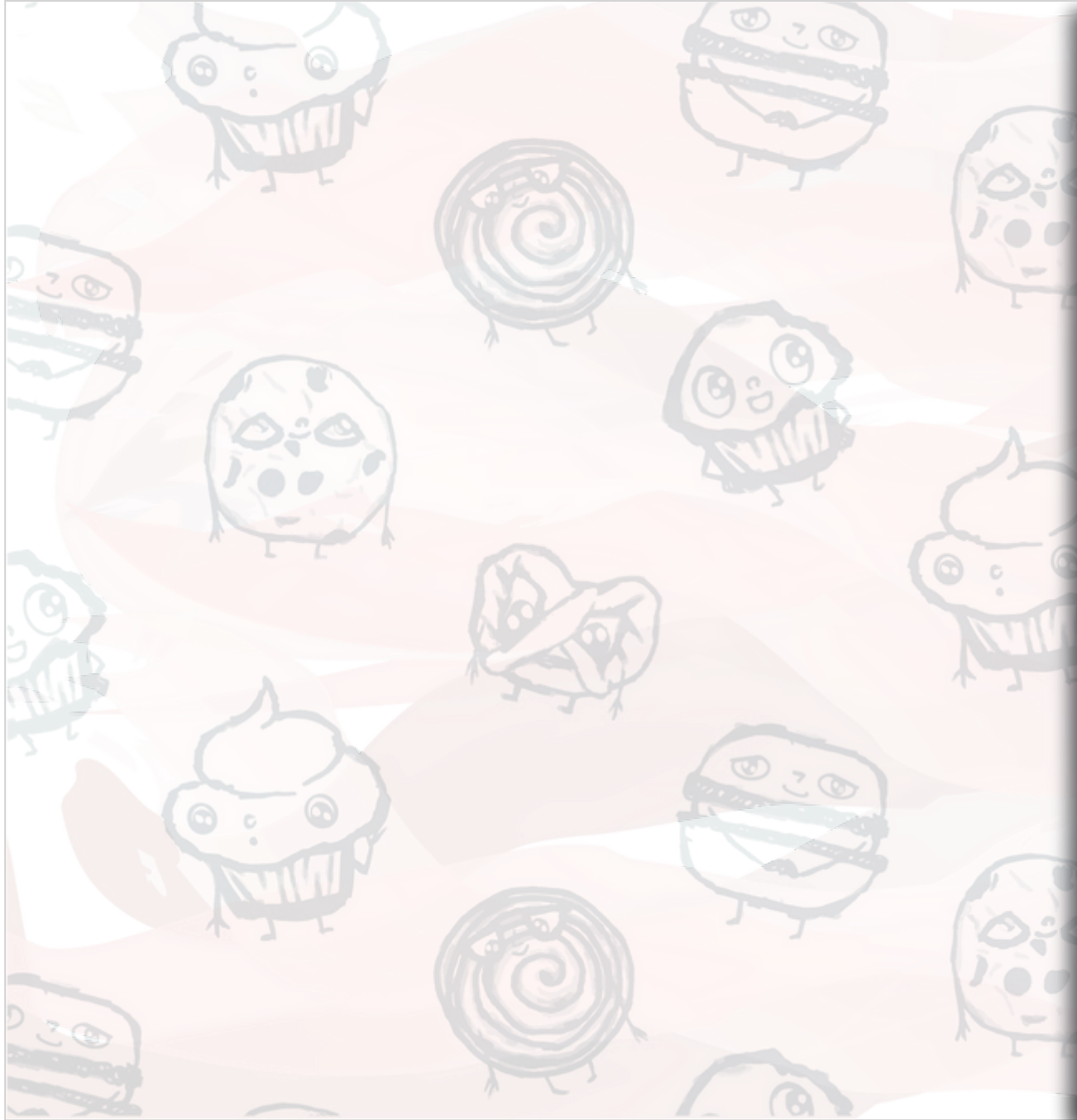
Begin to heat the oil to 350 Degrees in a deep fryer. Remove the puff pastry from the freezer and using a doughnut cutter about 1 1/2-2 inches in width, and begin to cut out doughnuts on the puff pastry. Do not open the puff pastry sheet. Leave as is. Save the scraps to make doughnut holes.

Place the doughnuts in the hot oil and fry for 5 minutes while flipping on each side until golden brown and puffed. Use a slotted spoon and remove from oil and turn to a plate lined with a paper towel. Repeat process for all doughnuts.

In a large bowl, whisk together the powdered sugar, milk, salt, and vanilla extract until smooth. Dip each finished doughnut into the glaze and place on a cooling rack until ready to serve.

*** ALWAYS REMEMBER TO HAVE ADULT SUPERVISION WHEN BAKING ***





Cat Zavaletta,
Amanda Ulibarri, &
Sarah Little are the
creative minds behind
"A Knead to Belong"

The three UTSA
students came up
with the idea for a
story that focuses on
inclusivity and
self-acceptance.



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Do you ever feel lonely in even the most crowded room?

Do you ever dislike the parts that make you stand out?

Do you ever feel different?

Sometimes, when we feel uncertain about ourselves it's easy to start picking a part what feels wrong. Look closer. Then you'll find you have more in common than you realize.

A KnEad To BELong

The story is about a special pastry that is similar to the others, but is also one of a kind.

Will this unique pastry figure out their place amongst the other pastries?

Come inside the bakery and find out what happens!

