**Sweetness if for all!**

Created by the distinguished patisserie chef, Deborah's offers the most sweet pleasures of life for people with diabetes, allergies, medical diets or desire to lose weight.

Know our products!

**Nice place**

We offer you not only the best healthy and diet pastries, but also a comfortable, warm an quiet place, ideal for chatting with friends, relax in the afternoon or read a good book.

**<h3>Cakes</h3>**

We have all kinds an varieties of cakes, including:

Naked Cakes

Rainbow Cakes

Glassed Cakes

Wedding Cakes

Birthday Cakes

All of them are available in diet, low carb, gluten-free, lactose-free, peanut-free an many other formats, choose you personalized necessity and we will help you!

**<h3>Tarts</h3>**

We have a huge variety of tarts, with the more fresh and delicious ingredients.

Such as or cakes, we have options for all kinds of needs.

**<h3>Pastries</h3>**

We have a lot of diet-friendly quiches, croissants, breads, cookies and muffins and our special Brazilian *Salgados, pastries made with an special dough with lots of different (and delicious) fillings.*

**<h3>And much more</h3>**

We also have much more kinds of candies, desserts, pastries and drinks.

All of them delicious and prepared specially for your restrictions.

**<h3>Make a personalized order</h3>**

By ordering, we can prepare something special just for you!

**Born by necessity**

As someone who suffers with diabetes and lactose intolerance, Deborah always had a hard time trying to find sweetness in her life.

No matter how hard she tried, it was almost impossible to find good diet desserts and lactose free deserts, and when she found they usually had no variety.

Trying to find good diet products was so hard and frustrating that one day she realized:

“If I want elegant, diversified, and delicious diet sweets, I will have to do them myself. ”

So she studied Gastronomy in the *Senac Limeira*, one of the most well recognized cooking schools in Brazil, and started to create her own recipes.

But, after a while, she realized that wasn’t enough, she was not the only who needed her recipes.

“It was not fair” - she remember thinking - “to keep that secrets for myself, I need to give other people like me an opportunity to find good desserts”.

By this passionate study and this strong desire the Deborah’s patissierie was born.

**Cooking for everyone**

After starting her diet products, she perceived the diabetics were not the only ones needing sweetness, so in 2035, Deborah created her first *gluten free* recipes.

She keep innovating until today, and know Deborah’s have pastries for more than 10 types of allergy, intolerance or restrictions. And this number will only keep growing.