

A little about me...

I grew up making pastries, cakes and breads along side my mother and grandmother; this set the stage for a lifelong passion for cooking and the culinary arts.

After a decade in the catering business, I decided to switch over to the sweet side of things,

I have a keen eye for design (if I do say so myself) and have designed many custom cakes for birthdays, weddings, and special occasions.

I consider myself an artisan baker as well as a confectionary artist, I prefer to keep my ingredients simple and use nature as my muse, it's all about letting the desserts speak for themselves"

Ethically and locally sourced ingredients play an important role in my baking, as does the use of fresh, preservative free and high quality ingredients. Many of my dessert treats can be made gluten free, vegan, as well as allergen free.

I have a profound love of baking and can't imagine doing anything else.