

**Business Name:** The Cozy Oven

**Mission Statement:** To provide a warm, buttery embrace to our community through artisanal baking and the celebration of slow, mindful moments.

Our Services:

- **The Daily Lamination:** A rotating selection of fresh croissants, pain au chocolat, and danishes baked every morning.
- **The Hearth Table:** A catering service for small gatherings, book clubs, and morning meetings.
- **Bread Subscriptions:** Weekly sourdough loaf pickups for our "Lourish Locals."

The Team:

- **Master Baker Ghadir:** A specialist in traditional French techniques with a love for rustic, wild-yeast fermentation.
- **Creative Director Fatima:** The curator of our "Cozy Cards" and the designer behind our shop's warm, wood-toned aesthetic.

**Unique Value Proposition:** Unlike fast-paced commercial bakeries, we prioritize the "slow life". We never rush our dough, and we never rush our customers. We offer a unique atmosphere where the clinking of ceramic mugs and the smell of toasted cinnamon create a true home-away-from-home experience.