



FROM LEFT
Dessert
table, sugar
flower and
lace cake by
Sweet &
Saucy Shop,
Long Beach.



Whether selecting minicakes by S.F.'s **Cakework** (cakework.com) or a **Perfect Endings** classic in Napa (perfectendings.com), there's no deeper impression made than by this all-important indulgence. Go French with a cream puff croque-en-bouche from **Emil's Swiss Pastry** in West L.A. (emilsswisspastry.com). Or play with rustic elegance, like **Valerie Confections'** "Fallen Fruit," Angeleno Valerie Gordon's bark-like ripple of buttercream with fresh figs, grapes and pomegranate dropped onto jam-layered tiers (valerieconfections.com). With fine detailing, **Sweet & Saucy Shop** of Long Beach shapes sugar flowers (like this pictured aubergine dahlia), crafts colorful macaron trees and fashions fondants in towers of lacy white and peach (sweetandsaucyshop.com). The sky's truly the limit for designer desserts—and for their heights.



BAR NONE

Maison Bouche's latest: **Marriage a la Mode**, \$72, a gift box of nine bars in flavors like lavender-fleur de sel and violet—each wrapped with a jaunty old print from East Bay chocolatier Diane Beaty's collection. maisonbouche.com.



Local Lagniappes

Event planner **Merryl Brown** of Montecito likes to stay in the neighborhood with custom-labeled jars of Santa Barbara honey wrapped in twine. "Edible gifts won't end up in a landfill," she explains. Other favor buzz: themed candy tables, minipies and olive oil. merrylbrownevents.com.

Cracking Tradition While CA produces nearly 100% of U.S. almond supply, Jordan almonds are usually imported. **Marich Confectionery**, however, crafts the candy-coated treat in Hollister. marich.com.