

Star-Telegram FORT WORTH



Vanilla Celebration Cake at SusieCakes: a six-layer cake with colored-sugar "confetti," filled and frosted with "retro-blue" vanilla frosting. **Kevin Marple**

RESTAURANTS

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SusieCakes plans to join the great Fort Worth baking show



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FORT WORTH These are big days for bakeries in Fort Worth. [Black Rooster Bakery](#) is expanding, with two additional locations to come, including one scheduled to open July 20 in the [former La Perla space](#) downtown. [Stir Crazy Baked Goods](#) is turning 5 and throwing itself a big party Saturday night (for details, see its [Facebook page](#)). Taiwan-inspired [85° Bakery Cafe](#) is coming to the [Left Bank shopping center](#) anchored by the [new Tom Thumb](#) off of West 7th Street. Gluten- and soy-free — and largely corn-, dairy- and egg-free — [Unrefined Bakery](#) recently opened a location in west Fort Worth

And now, [SusieCakes](#), a California-based bakery chain, has announced that it will open its third Texas location — at the [WestBend](#) shopping center in Fort Worth. That's the one between University Drive and the Trinity River, where [HG Sply Co.](#) and its expansive patio rest.

“Susie” is founder Susan Sarich, who grew up in Chicago and was called Susie by her grandmothers, who baked after-school treats for her. Transplanted to the West Coast as an adult and once again Susan, Sarich brought her grandmothers’ simple, index-card-ready recipes with her and began to develop SusieCakes bakeries.

You can see why a realize says that SusieCakes specializes in “sentimental dessert favorites,” but then does any form of cooking inspire nostalgia as much as baking does?

SusieCakes’ locations are mostly on the California coast, except for the two extant ones in Texas: One in Dallas’ Preston Center, and one on Plano’s Park Boulevard. Menu items include [cakes](#) (layer cakes are a specialty, such as the Vanilla Celebration Cake, a six-layer job baked with colored-sugar “confetti” and filled and frosted with “retro-blue” vanilla icing); frosting-filled [cupcakes](#); [cookies and bars](#) (including whoopie pies and “Susie’s Nutty,” two peanut-butter cookies sandwiched with peanut-butter buttercream); and [pies, puddings and a cheesecake](#).

The chain boasts that all its wares are made from scratch and baked on site. The stores also offer a “Celebration Specialist” — a cake connoisseur (and we have to wonder how you study for *that* gig) who can help with any celebration you might have planned.

The Dallas location has been open for a little more than a year, the Plano location a little more recently than that. In the release, Sarich says that the company was pleased by Texas’ reception to it.

“Fort Worth was the ideal choice for our next location because of its commitment to family and tradition, which reflects the inspiration behind SusieCakes,” Sarich says. “We look forward to becoming a new part of those traditions for the community as we help them celebrate life’s special moments.”

SusieCakes will be at 1621 River Run No. 151 in Fort Worth. A fall opening is expected. Fort updates, follow [@SusieCakesBakery](#) on Facebook, [@SusieCakes](#) on Twitter, [susiecakesbakery](#) on Instagram.



SusieCakes founder Susan Sarich' grandmothers, who used to bake treats for her when she was a child in Chicago, inspired her to open the bakery chain. **Kevin Marple**



Based in California, SusieCakes only stores outside the Golden State are in DFW. This is the interior of the store in Dallas' Preston Center. **Kevin Marple**



Old-Fashioned 6-Layer Chocolate Cake at SusieCakes **Kevin Marple**



Tropical Coconut Cake at SusieCakes **Kevin Marple**



Whoopie Pies at SusieCakes **Kevin Marple**



Cupcakes at SusieCakes **Kevin Marple**