

OPENINGS

## SusieCakes in Preston Center: 5 Things to Know

By Steven Lindsey | April 12, 2016



Dallas, you're in for a treat. Or several. When Los Angeles-based SusieCakes opens in Preston Center this Saturday, April 16, we'll all be reminded what a real bakery is all about.



Photo by Kevin Marple

1. Everything is made from scratch on-site. People are getting a little fast and loose with the term "bakery" these days. Some spots around town bake only in the sense that they put a packaged item in the oven. But not at SusieCakes. Here, everything is made from scratch using recipes collected by founder Susan Sarich from her two grandmothers, Mildred and Madeline. Recipes were transferred from the original handwritten 4x6 index cards to be used in each bakery, which means nothing comes from a mix and there are no artificial preservatives, high-fructose corn syrups or trans-fats.



Photo by Kevin Marple

2. Wedding cakes can be ordered with as little as 72 hours notice. We know, we know. Most people plan a littler further in advance of pending nuptials, but should the emergency wedding situation arise, SusieCakes can custom create a gorgeous tiered cake in as little as 72 hours. Of course, the more time, the better, but everyone knows love isn't always on a schedule.



- 3. The Vanilla Celebration Cake (pictured above) is the bakery's most popular. Even though there are many decadent options, from classic red velvet and carrot cake to tropical coconut cake and old-fashioned chocolate cake (pictured at top of story), this colorful confection is bursting with sugar confetti baked right into each of the cake's six moist layers and topped with retro-blue frosting. Like every bit of frosting at SusieCakes, it's all buttercream all the time.
- 4. They sell more than just cakes. In addition to layer cakes, frosting-filled cupcakes and cupcake minis, the bakery sells a variety of pies, cheesecakes, puddings, bars and cookies, including two flourless options (oatmeal raisin and peanut butter). The Dallas location will also sell breakfast items, including coffee cake, muffins and granola, along with Cultivar Coffee. The full menu is included at the end of this story.



Photo by Kevin Marple

5. This is the first Texas location. In fact, this SusieCakes shop is the first to open outside of California, so there are a few Lone Star State treats in addition to the expanded breakfast offering. Texas-shaped frosted butter cookies will surely be a best-seller, but the bakers are also creating cakes with the Texas flag and other iconic images.

**The details:** SusieCakes opens Saturday, April 16 in Preston Center. Delivery is available for custom cake orders. Hours of operation: Monday–Saturday, 9 AM–8 PM; Sunday, 11 AM–5 PM. www.susiecakes.com