

# Best Desserts

**135**  
recipes, tips  
& ideas

Paula's  
FAVORITE  
*Sweets*

**87**  
*Delicious*  
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# Sweet BOUTIQUE

Paula's bound to find sweet treats anywhere she goes, and on her visit to New Orleans, Louisiana, she uncovered a jewel— Sucré, a fun and fabulous bakery.

BY MAY KNOWLTON / PHOTOS BY MARCY SIMPSON AND KIMBERLY FINKEL DAVIS

New Orleans is famous for jazz, Cajun and Creole food, beignets, and Mardi Gras, but the city holds other treasures as well. Sucré (French for "sugared") is one of the fine jewels of New Orleans, set on the famous Magazine Street in the midst of antiques shops, boutiques, and charming homes.

Magazine Street alone merits a full day's strolling, and as you pass Sucré, the creative cakes and delightful sweets displayed in the window will grab your attention immediately. The sleek and chic white marble tables and comfortable leather booths are cozy and clean. Turquoise walls and splashes of pink brighten the wide-open space, and clear flower lights and colorful macaroon trees accent without cluttering. Everything is organized into neat rows in cases for viewing or is spaced perfectly on shelves. The packaging is as much fun as the goodies themselves, which can be shipped to friends and family all over the country when ordered from the store or

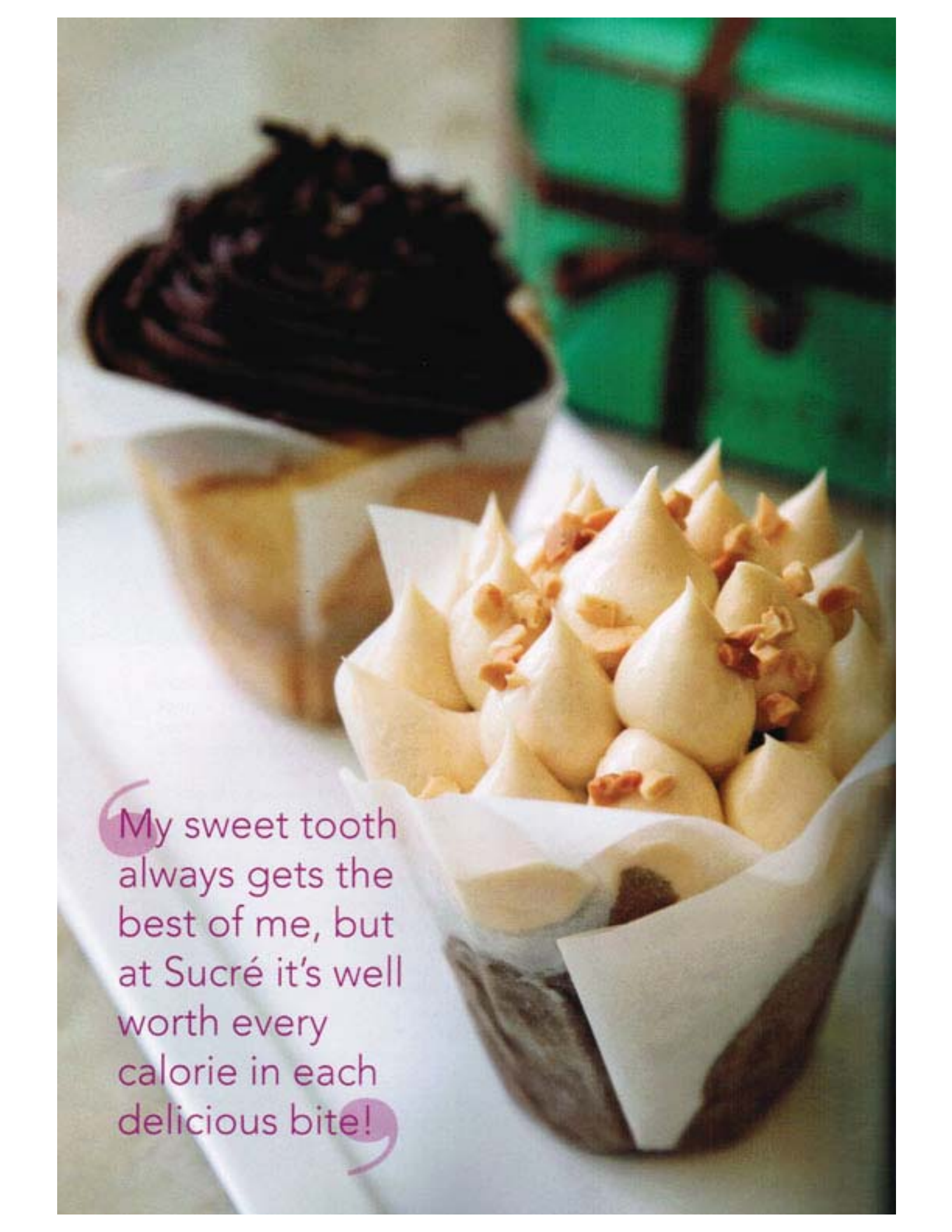


online. Whether you start the morning with a pastry and a cup of coffee, sit for a quick lunch, or end the day with a well-deserved dessert, Sucré is inviting and warm, modern and hip, all at the same time.

Using local designers to bring the bakery to life, Sucré opened in April 2007. Tariq Hanna, co-owner and executive pastry chef, came from Detroit, Michigan, with years of experience to create whimsical one-of-a-kind pastries and other confections for the bakery. Each creation is its own little masterpiece, with intricate detail and design. "Sugar is the healthiest thing for your soul!" Tariq says. "Nothing is better than seeing people's eyes light up no matter how bad their day is. We always make it better."

Everything here is made from scratch, and visitors come from miles around to fill up on their favorite flavor of gelato and other treats.





My sweet tooth  
always gets the  
best of me, but  
at Sucré it's well  
worth every  
calorie in each  
delicious bite!

Artisanal chocolates come in 25 flavors and are beautifully boxed in "chocolate collections" for gifts. Other confections, such as Dark Chocolate Caramel Cookies, handmade marshmallows, and Sucré bark, are popular choices. The bakery even carries wines and Champagnes that complement its chocolates. But Sucré is most famous for its fabulous French macaroons. "We like the sparkle factor," Tariq says. "People are drawn to our glittered macaroons in all flavors and colors."

The bakery also offers buttered croissants, scones, pastries, coffees and espressos, and more for breakfast. Freshly baked breads, cashew chicken salad, quiche, soups, and salads make delicious lunches. Plated desserts are served in the bakery, and, if you provide adequate notice, you can special-order cakes for any occasion. Tariq makes two or three wedding cakes a weekend, all on a first-come-first-served basis. "This is the only place like this in New Orleans," he says. "No one has taken this much time to pay attention to details, and no one has done everything under one roof quite like we do."

