

HOW SWEET IT IS

Sweet Dee's Bakeshop opens in Old Town Scottsdale

BY ALISON BAILIN BATZ



Ever had a Cruffin? If not, Danielle O'Day, who is among the first bakers in the Valley to develop a recipe for this flaky, delicious combination of a muffin and a croissant, which can be infused with all sorts of flavors, invites you to come to her newly opened Sweet Dee's Bakeshop for a taste.

After working in the local culinary scene since 2011 at The Village Coffee and Creperie in Cave Creek and Soul Cafe in North Scottsdale, O'Day began getting personal requests for her desserts.

"Whenever friends had special occasions coming up, parties to cater, and milestones to celebrate, they would always ask me to dream up a specialty cake or other desserts," says O'Day, who began baking in high school and is completely self-taught.

"Since 2015, I started fulfilling orders out of my house, but once word got out beyond my circle of friends, orders piled up – so much so, I decided to make this move and partnered with my mom, Lynda, to open my own storefront."

Enter local architect Cathy Hayes, known for her work in designing La Grande Orange Grocery, Chelsea's Kitchen, Kaleidoscope Juice and North Italia.

"While actual sweet treats are Danielle's forte, collaborating with chefs and business owners to develop restaurants, hotels and businesses that feel like a gathering location where relationships can grow and communities can flourish is my sweet spot," Hayes says.

According to Hayes, walking into Sweet Dee's – which is 1,500 square feet including a patio – is designed to feel like a contemporary French bakeshop one would find in a trendy Los Angeles or New York City neighborhood. The central feature of the space is the massive pastry case, which, in addition to cruffins, boasts doughnuts, cookies, custom cakes, and tons of vegan and gluten-free options.

Sweet Dee's also serves breakfast and lunch, including avocado toast with lemon, fleur de sel, radish, cilantro, microgreens and a soft-boiled egg (\$10); a salad with prickly pear tea-poached pears, whipped goat cheese, edible orchids, candied walnuts, arugula, and a honey vinaigrette (\$11); and a caprese panini with organic pesto, mozzarella, tomatoes, roasted garlic, EVOO, and balsamic reduction on brioche bread (\$11).

"We offer Press Coffee, which is available by the cup or in lattes, espressos and mochas," says O'Day, noting they also have smoothies, tonics, apple cider vinegar lemonade, and milkshakes.

"You do not want to miss our milkshake flavor of the day, which runs the gamut from triple-chocolate to a truly out-of-the-box purple ube yam option topped with a vanilla bean doughnut, whipped cream and edible orchid," O'Day says. "Those with dietary restrictions can also enjoy them, as we also have a daily option that's both dairy- and gluten-free."

Sweet Dee's is open Monday through Saturday from 7 a.m. to 3 p.m. and is closed Sunday.

Sweet Dee's Bakeshop, 7350 E. Stetson Drive, Scottsdale; 480.994.6733; www.sweetdees.com.