

# Couture Confections

Elevate your next fête with  
Sweet Guilt by Angelica

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**N**ext time you host a baby shower, bridal shower, plan a wedding, Sweet Sixteen, decadent Sunday Brunch... or any event in need of impressive sweets, I recommend that you remember the name: Sweet Guilt by Angelica. Commit it to memory. Snapshot this page. Write it down. Save the contact info to your phone now. Trust me, you will thank me later.

Sweet Guilt by Angelica will help you create the dessert table of your dreams with their customizable desserts —made with fresh, organic, local ingredients, and no preservatives. The boutique business meets you in your home, office, wherever you'd like (there is no brick-and-mortar location), hears out your mouthwatering vision, and makes or should I say bakes it, a reality. See —sweet dreams do come true! Sweet Guilt by Angelica specializes in a number of custom desserts, including Couture Cupcakes in a list of inventive designs and unique flavors; melt-in-your mouth French Macarons; chic multi-tier wedding cakes; Glam Cakes in the Jar and cake pops. Not only are they gorgeous pieces of art (that everyone will be Instagramming, Tweeting, Snapchating...), they are *beyond-delicious*. We caught up with their founder and master designer Angelica M. Lenox and she gave us the sweet scoop on Sweet Guilt by Angelica.

### What sparked you to open Sweet Guilt by Angelica?

"I have always had a passion for baking. My family and friends could always see how happy I was when I made pastries, so they really encouraged me to pursue this. I took a leap of faith in leaving the world of sales and marketing that I had built my career on to get to where I am now. I'm incredibly happy that I made that decision. I can't imagine never having pursued this dream."

### What do you think sets you apart from the competition?

"That we approach baking in a holistic way. We don't use preservatives; rather we bake with organic products and natural sweeteners and incorporate local and fresh ingredients into our recipes. We have over 100 different flavor options, all of which can be made gluten-free, dairy-free, and vegan. Our menu provides delicious treats that cater to customers' needs or dietary restrictions and we take pride in being able to do that."

### What local events have you catered/baked for?

"We have catered charity events for Locust Projects, No More Tears, March of Dimes, and St. Jude Hospital. I've always believed that it's important to give back to the community, so I'm grateful that I have a platform to do so in a way that makes people smile. Desserts make everyone happy!"

### Do you often receive requests from outside of South Florida?

"We do receive requests, and we are in the process of designing packaging that can take our healthy treats to customers outside of Florida. This is something that we hope to do soon!"

### Tell us about your liquor-infused flavors.

"My Liquor-Infused line is such a fun way to get your sweet fix. From Tiramisu with Kahlua to Bourbon Brown Sugar Madness, the unique flavors add a delightful twist to the dessert experience."

### What is your favorite compliment you've received on your desserts?

"I think that my favorite compliment has to be whenever gratitude and excitement is shown for the desserts we create. Each of our orders is very personalized and we try to weave a part of their story into each dessert. Delivering something special and personal with each order is the greatest feeling of success."

### If you had to pick one dessert that showcases your creativity and skills best, which would it be and why?

"Definitely our Glam Cakes in a Jar. All of the designs are exclusive and not one is the same. From the large variety of cake and flavor combinations we offer to the personalized artwork we create for each topper, our customers just love them. They have become a major hit!" **ML**

For more information, visit:  
[www.sweetguilt.com](http://www.sweetguilt.com) or call 954-597-6494.

