

Magnolia Bakery Branches Out

DESIGNERS COLLABORATIVE | 9 MAY 2011

Until last year, you had to come to New York City to sample the cupcakes at [Magnolia Bakery](#), the 1950s kitchen-style pâtisserie, which first opened in the West Village in 1996. But now Carrie Bradshaw's favorite cake shop has branches in Dubai and Los Angeles, both designed by our own [Scott Bromley](#) and [Jerry Caldari](#) of [Bromley Caldari Architects](#). And Scott and Jerry are working on a Chicago outpost, due to open this summer. How sweet is that?



Magnolia Bakery's irresistible cupcakes will soon be available in Chicago as well as New York City, Los Angeles, and Dubai.

Photograph: Dominic DeLuque



Housed in what used to be a West Hollywood dry cleaner, Magnolia Bakery Los Angeles was designed by Scott Bromley and Jerry Caldari.



The bakery is done up in mint green, black-and-white checkered floors, hanging pendant lamps, big ceiling fans (wheh), and fresh flowers.



The seating area incorporates thoughtful vintage touches to the Art Deco-style building. Something uniquely "L.A." about the bakery: They have curbside pick-up for customers on the go.



Move over Carrie Bradshaw, Sheikh Mohammed wants a Red Velvet cupcake, too. Magnolia Bakery Dubai opened last year in the upscale Dubai Mall.

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ONE RESPONSE TO MAGNOLIA BAKERY BRANCHES OUT

Susan Huckvale Arann | May 11, 2011 at 3:10 pm | Reply

ALMOST too beautiful to eat! Wishing even more now that I was going to the Hotel Show in Dubai! I'll have to settle for a trip to the Village.

