

Pink Box Desserts creates sweet dreams with their inspired desserts, pastries and other goodies

If you have never had a French Macaron (NOT macaroon) before, prepare to have your life changed.

Ah, the trials and tribulations a writer must go through. It's a daunting task to write about mouth-watering French Macarons, designer cakes, succulent and sweet Cannoli, and other decadent pastries. As the pearl of wisdom that so many local yokels offer, "It's a tough job, but someone has to do it."

There are a lot of superb cafes and cakeries in the region that are churning out astounding creations that rival anything I've seen on television. I mean that. It's not uncommon to hear or see incredulous comments of "That's not their photo." or "That has to be a photoshop." However, the truth is that the talent right here in our backyard is comparable to anyone in the world's.



Pink Box Dessert is next to Five Guys Burgers and Edible Arrangements.

One such place doing that exact thing is Pink Box Desserts on Faunce Corner Road in Dartmouth. The boutique style bake shop is sandwiched between Edible Arrangements and Five Guys, and has been earning rabid fans steadily by offering something that tantalizes the eyes and pleases the palate. Owner, Tammy Greenspan has been in the area for about 8 years, but in this specific location for 2 1/2 years now. Most amazing is that these creations are not from someone who has traveled to France to learn, or attended some fancy culinary school. What has driven her is a common ingredient in excellence and greatness: a burning passion.

The inspiration to strike out on her own begun when Tammy baked an apple pie for a friend who called a month later and said the pie was such a hit that he wanted to know if she could produce a batch for some clients of his. Her pie was declared by her friend as "The best pie I ever had." and this turned on a light bulb in Tammy's head and got some gears turning. If she could cook this well and get a response like this, maybe she should do it on a grander scale at a business level. Since she couldn't find anything in the area to match the concept in her head, she went about making it a reality.



*Pink Box
customizes,
individually
designed cakes*

for all occasions.

Now, this is not to say that what Tammy saw in the area wasn't good – she actually mentioned numerous times how highly she thought of the cafes and bakeries in greater New Bedford – just that she had something very specific in mind. If you've met or know Tammy, you know detailed and attentive she can be. She has created not only a "back" room with 11 employees that are baking, icing, filling and topping desserts to her high standards, but the "front" of the business also falls under those standards. What she's managed to do is combine the look of a classy, high-end boutique with her down-to-earth personality and this has created a very alive, not snobby at all, warm and inviting atmosphere. It's an extension of who she is.

11 employees later, she and her team of fellow dessert lovers are working their magic. Their delectable creations include cupcakes, pastries, cake pops, party favors, cannoli, cakes for all occasions, including birthdays, weddings, and other special events. (Yes, gluten free as well!) For these special occasions you get to have something very personal, individualized and designed. You sit and detail and describe everything you want and design a masterpiece together. You get something original or even unique. What's important to them is not only creating desserts for people who have special events, but for people who don't need an excuse to enjoy something delicious and just want to treat themselves!

While if you have an anniversary, corporate event, birthday, or something special going, Pink Box Desserts will blow your socks off in terms of extravagance and "Wow!" factor, she is equally as happy to take care of your "I need that in my life, right now!" craving. You can literally just stop in spur of the moment. The desserts are waiting for you. Whether you want a cake pop or multi-tiered wedding cake, the passion and care

is the same. Their mission is to “To provide you with the most delectable desserts, and to make sure you have a SWEET day!”

What does Pink Box do differently or offer not commonly found or seen? Understanding that special occasions often mean multiple stops at different shops to gather everything. With this in mind she offers a selection of gift items from top brands like Scout, Lilly, Pulitzer, Kate, Spade, Voluspa, and even has cards and candles. There’s no need to stop at another place to get a small gift, yet another to get a card. A one stop shop!



Just SOME of the scores of delicious possibilities.

So let’s get down to the nitty-gritty. You didn’t click on this article to read my blathering, you came for the sweet stuff. “Give me the goods.” and “Just the facts.” So let’s talk about possibilities!

The cupcake menu at Pink Box is a seasonal one. The Spring menu includes ones you may have had like Almond Joy, Caramel Machiato, Cookie & Cream, or Smores. But you’ll also find some rather interesting flavor combinations like “Nuts for Nutella,” Twix as in the candy bar, Honey Lavender, or the Pink Box Signature of pink strawberry cake and buttercream with a glitzy top. By the way, the perennial favorite is the Strawberry Grand Marnier infused cupcake. That’s just to name a few of these always moist treats. Visit frequently, to see what’s new.

The French Macaron is a dessert that Tammy calls “...an experience.” A perfect balance of sweet and salty with an intense favor profile. It is the texture that is difficult to describe. Neither crunchy nor soft as a marshmallow, but somewhere in between. To someone like me who doesn’t bake pastries, it seems sort of magical. I don’t know how she does it and I don’t care. These are my absolute favorite things to get and they come in standard flavors like vanilla, lemon, caramel, espresso, nutella, mocha green tea and of course, chocolate. 13 flavors in total.

Rounding out the cupcakes and macarons are the seasonal stacked gourmet ice cream sandwiches, pies and tarts. Most importantly (at least to me!) are a select variety of Italian pastries like Sfogliatelle (lobster tails), Zeppole for Easter time, Tiramisu cups and I’m going to step on some toes here: the best cannoli I’ve ever eaten. You can get the small or large, and each one is filled to order with a homemade, very silky, sweet and creamy filling.

I need to catch my breath.



All your favorites and then some can be found under one roof.

There’s no possible way to cover the dizzying array of decadent desserts that the folks at Pink Box offer. Words fail with this sort of thing, and impractical when there are plenty of photos that do a much better job. The only thing that would outdo the photographs is a visit. You will plan on walking in

to get a cannoli or one cupcake and walk out with your hands full. There is no way that you enter Pink Box, smell the divine aroma and see the feast for the eyes and not lose your mind. A full menu can be viewed online here.

Whether you have something made just for you or you simply decide that you want to destress, relax, reward yourself or simply unwind with a special sweet treat, you'll taste the sheer joy and love that everyone at Pink Box Desserts puts into everything from small to large. One of the things that energizes the team throughout the day is interacting with customers. It was unanimously said to be the most rewarding aspect in spite of being surrounded by dessert heaven. Every customer comes in with a smile because they know what's coming. The deal is sealed when they open their box to check their order and crack a smile. Someone – assuming the customer isn't hoarding – is about to be very happy. Who can't use a little of that these days?

Pink Box Desserts

85 Faunce Corner Mall Road
Dartmouth, MA

Mon-Thu: 10:00 am-6:00 pm

Fri: 10:00 am-8:00 pm

Sat: 10:00 am-5:00 pm

Sun: 10:00 am-1:00 pm

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