**BabyCakes NYC**

130 E 6th St

Los Angeles, CA 90014

Neighborhood: Downtown

(213) 623-5555

[www.babycakesnyc.com/](http://www.yelp.com/biz_redir?url=http%3A%2F%2Fwww.babycakesnyc.com%2F&src_bizid=1mMN30Pp4j4WrH-V14l2Mw&cachebuster=1298418652)

First, I walked in and the staff was super friendly but Ted says he wasn't digging on the idea of cupcakes for dinner so we walk back out. While relaxing in Cole's I perused the reviews for BabyCakes and found out it was vegan. Well, being a former vegan, I was super curious so now I had to try it.  Second time I walked in they greeted me like it was my first. They offered me a free rolo with my order. It was dark chocolate, caramel and awesome. I left with the chocolate chip cookie sandwich. $5 poorer but curiosity satisfied.  The frosting inside the sandwich was blueish. I thought this meant blueberry or some other berry derivative but it was still just plain frosting. That's fine with me but weird.  The cookie tasted very yummy. Just as good as some other yummy vegan desserts I have gorged on. But, unfortunately, the cookie could have also been used as a weapon. It was crazy hard and at some points I feared for the safety of my incisors. This was late in the evening (~8pm) so it's possible that the hardness of the cookie was directly related to the time of day. But even though the taste was good I feel no urge to partake of the cookies again. Sad, because vegan cookies make me feel like I am not indulging even when I am.

**The Fakery Bakery**

Studio City, CA

[www.thefakerybakery.com](http://www.yelp.com/biz_redir?url=http%3A%2F%2Fwww.thefakerybakery.com&src_bizid=oArzezB2H5dz1J4a4VKN4Q&cachebuster=1298418881)

The Fakery Bakery is amazing!  Super talented baker, innovative new treats, everything I've tried has been top notch delicious and reasonably priced. Those two things seldom go hand in hand for high quality vegan baked goods.  If you have an event coming up and need a dozen or two or three! cupcakes or other treats you won't be disappointed. Very professional and accommodating. Favorites: Red Velvet Cupcakes, Peanut Butter Cups, Cheesecake Brownies.

**Jamaica's Cakes**

11511 W Pico Blvd

Los Angeles, CA 90064

Neighborhood: West Los Angeles

(310) 478-1971

[www.jamaicascakes.com](http://www.yelp.com/biz_redir?url=http%3A%2F%2Fwww.jamaicascakes.com&src_bizid=Vh-U7n5Gpv6DW239Mruujw&cachebuster=1298419195)

I've had this bookmarked for a bit and had been dying to try their Red Velvet Cupcakes. But upon walking in, I discovered that the RVCCs were rather small and misshapen AND expensive. Even the mini-cupcakes were smaller than typical minis and more expensive than an average mini. So I passed on giving their RVs a go.    Not wanting to let my visit go to waste, I decided to try out their reasonably sized Pecan Bar that was also reasonably priced ($3+change) instead. The bar was sweetened with brown sugar or molasses, making it taste rich rather than sickeningly sweet. There's a little resistance to each bite and chew but I think a lot of this was due to the firm shortbread crust at the bottom, which ended up being my favorite part of the bar.   I'd definitely recommended trying out the bar if you want to give JC a try but don't want to fork out more cash than necessary for a dessert.

**The Sensitive Baker**

10836 1/2 Washington Blvd

Culver City, CA 90232

Neighborhood: Culver City

(310) 815-1800

[www.thesensitivebaker.com](http://www.yelp.com/biz_redir?url=http%3A%2F%2Fwww.thesensitivebaker.com&src_bizid=P82vTEHsmjTVmCRQnDQVAg&cachebuster=1298419567)

I'm so glad I found this place! I've just discovered the fact that I'm gluten-intolerant. I hate it because I'm still trying to figure out what I can eat, and generally eating out is almost impossible.  Except here.   Things I miss: Toast, Bagels, Cookies, Cinnamon Rolls, Thanksgiving Stuffing, Scones, Pie. Or.. perhaps, I should say things I used to miss. Before finding the gluten-free, dairy-free, kosher bakery: The Sensitive Baker.   I discovered this place right before Thanksgiving, and it probably saved my holiday. They're constantly exploring recipes to make treats that pass for the "real thing."  In fact, they're the only place I will ever buy pumpkin or pecan pie from again.  It was the best pecan pie we'd ever had, and after taking the pies to Thanksgiving Dinner, several people who don't normally like either pumpkin or pecan pie have decided this place takes the cake... er... pie!  Also, while they hadn't quite worked out their stuffing recipe, the fellow working there recommended I take a tapioca loaf, toast it up, and then follow a regular stuffing recipe.   No one guessed my contributions were anything "-free" much less gluten or dairy-free.. and I'm still hording some cookie dough for myself.

**Oh My! Bakery**

Glendale, CA 91208

(818) 679-3099

[www.ohmybakery.com](http://www.yelp.com/biz_redir?url=http%3A%2F%2Fwww.ohmybakery.com&src_bizid=ADq368Q6GC0dlbvnI31kPg&cachebuster=1298419826)

Ordered a dozen Vegan Red Velvet cupcakes for my girlfriend and OMG were they good. Received major brownie points from her - or should I say "Cupcake Points". I did not know Vegan could taste that way. The owner delivered them to my doorstep also (for a small charge). I would highly recommend this bakery and will be ordering more goodies soon. We are not vegans and were very much surprised by the delicious, moist and attractive goodies this bakery provides....beautifully packaged as well...the designs are really beautiful...and the variety of flavors is incredible. No matter what type of diet you are on, you can't beat the desserts from OH MY BAKERY....you wouldn't know they were vegan unless informed