



(from left) Jeff Lipson, Carlo Infante, Tom Thompson, and Jerry Peppy (front) are the men behind Spanky's Cupcakes.

Chocolate. They also offer other flavors and have received exotic requests for Guava cupcakes, and many other delicious ideas. The guys are open to flavor requests and specialize in custom made designs and have often created cakes with special themes and colors for events.

Their cupcakes are sold by the dozen and if you like variety, you can always order a Spanky's Sampler, which is a variety pack of the daily specials. It costs \$35 for a dozen of the regular sized cupcakes, and \$20 for the mini versions.

We here at 411 have sampled many of the mini cupcakes from Spanky's and we all have our favorites. At first, I couldn't get over the luscious Red Velvet cake topped with sweet frosting and sprinkled with the tiniest chocolate chips I had ever seen. Then, someone gave me a Double Choco. I am not a chocoholic by any means, but the rich cocoa frosting with the moist cake was seriously orgasmic. Today, I sampled their Coconut Snowball, and I know I sound fickle, but I believe I have a winner! The coconut topped vanilla cream cheese frosting and the snowy white cake was to die for.

They deliver for a \$25 fee and are also available for pick-up. Spanky's Cupcakes, in my opinion, are not only great as a treat for yourself, but is also a fun dessert to bring to a party. Trust me, when everyone else walks in with their tired bottles of wine, you will be the most popular guest. After all, who can resist cupcakes?

Spanky's Cupcakes
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Sweet Treats by Sheri Eifman

➔ All over the United States, cupcakes have been having a revival. No longer just a sweet treat for kids, cupcakes are seen as elegant and are popping up as desserts at weddings and chic gatherings. One of the biggest cupcake bakeries, Magnolia in New York City, is so popular, that every day they have a line winding around the block.

Now South Florida has joined the cupcake revolution with Spanky's Cupcakes. Owned by three musclemen, Jeff, Carlo and Tom, the new bakery offers mini cupcakes, classic-sized and giant cupcakes. The business is named after Spanky, Jeff's English bulldog. Spanky's Cupcakes aren't

just adorable, they are also obscenely delicious. Executive chef Jerry, a graduate of the Culinary Institute of America, uses only quality ingredients—fresh eggs, sweet cream butter from local dairy farms, Scharffen Berger Chocolate and Nielsen-Massey pure Madagascar Bourbon Vanilla. Jerry, along with the three owners, take their cupcakes very seriously and each bring a recipe they grew up with to the business.

Their favorite flavors include Butter Cup, Carrot Cinnamon, Red Velvet, Coconut Snowball, Chocolate & Cream, Double Choco, Chocolate & Peanut Butter, and Super Chewy