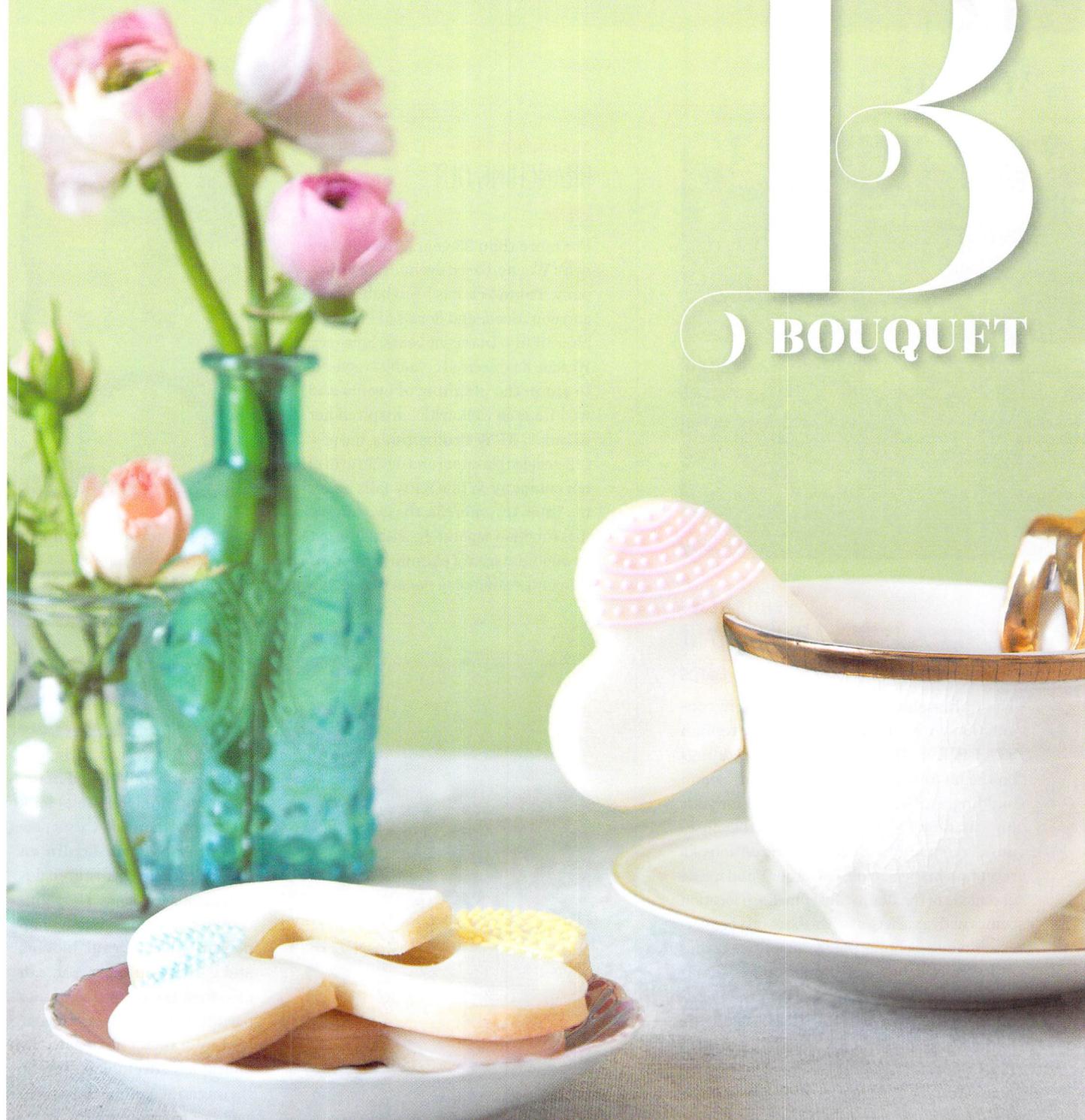


B

BOUQUET



TREAT

Sweet Heart

When it comes to wedding-day desserts, the all-important multi-tiered confection draped in fondant doesn't have to be the only sweet treat your party guests get to nibble on—and you'll be hard-pressed to find a more darling companion to the coffee service at your reception than the heart-shaped teacup cookies coming out of local baker Jess Balmer's Kitchen on Mermaid Lane.

"I thought it would look creative and beautiful and, most importantly, would be practical to have a cookie that hung off the side of the cup while people poured themselves a drink," Balmer says of the inspiration behind the tiny delights, which are just as adorable when served at your bridal shower. The cookies are punched from a combination of shortbread and sugar-cookie dough that's rich and buttery without being overly sweet. Topped off with royal icing and dainty decorations, these little gems are almost too pretty to eat. *Prices on request; facebook.com/kitchenonmermaidlane. —Alexandra Leshner*