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SHOPPING



BANKING ON BAKING

Not many people make the transition from investment banker to baker, but Rachel Thebault did just that when she left a job on Wall Street to pursue her culinary passion. After attending the Institute of Culinary Education's Pastry Arts and Culinary Management programs, the economics-major-turned-confectioner opened **Tribeca Treats** (see listing, p. 56), a specialty bakery that indulges sweet teeth with *fleur de sel* caramel chocolates (above), s'mores cupcakes and graham cracker and cinnamon cream sandwich cookies. Patrons can also get a sugar rush in the bakery's retail section, which features gift cards, contemporary dishware and birthday party supplies, as well as premade cookie dough, baking tools and dessert cookbooks. —Erin Szeto Chan

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The Hottest Spots To Cool Down

TRIBECA TREATS—Confectioner Rachel Thebault infuses her own unique style into treats that range from sandwich cookies and cupcakes to gift boxes and wedding cakes in this hip new bakery, 94 Reade St., btw Church St. & W. Broadway, 571-0500. **Map 1, N6**