

[Pure Bliss Desserts has sugar, spice, all things nice](#)

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Andi Vann opened her sit-down bakery Oct. 26 at 1426 Cornwall Ave. Vann said the shop's rotating dessert menu is influenced by ingredients that are in season. Photo by Ryan Wynne

By Ryan Wynne

Pure Bliss Desserts
Owners: Andi and Nick Vann
Start date: Oct. 26
Square feet: 1,600
Address: 1426 Cornwall Ave.
Phone: (360) 739-1612
pureblissdesserts.com

The area near Cornwall Avenue and E. Champion Street is quickly becoming a mecca for sweets and treats. [Pure Bliss Desserts opened](#) Oct. 26 at 1426 Cornwall Ave., in the 1,600-square-foot space right next door to [Chocolate Necessities' retail outlet](#).

Pure Bliss Desserts owners Andi and Nick Vann will hold a grand opening for their new business Nov. 12 and 13, offering free treats, special discounts and drawings for coupons.

With black and white walls partially covered by a hodgepodge of black framed mirrors, glossy black tables, sparkling black chandeliers, black booths from the Rogue Hero and pink accessories, the bakery is more comparable to the Temple Bar, an often packed local wine and martini bar, than to its local bakery brethren.

“I just wanted it to be round and swirly and fun because that’s what a dessert shop should be,” Andi said, wearing an apron that seemed to match the store.

It isn’t exactly swirly, Andi said, but it is nice, inviting, classy and chic. Andi’s aim when designing the bakery was to match her business’s logo, a pink and black design that is much older than the two-week-old bakery. Before opening the shop, Andi sold special order desserts as a caterer for two and a half years. She will continue to offer catering and [special orders](#) and has a dedicated corner in the shop for consultations.

In addition to desserts, Pure Bliss also serves wine and beer from around the Northwest, which were chosen to be paired with the cakes, cookies, tarts, tortes and other desserts on the menu, Andi said. The bakery also serves [Moka Joe](#) coffee in espresso form and drip form, using a pour-over technique in which coffee is ground fresh and then brewed right into the cup.

With between 20 and 25 desserts available at any given time, there are plenty of pairings to be made. Those desserts change with the seasons because Andi uses seasonal ingredients in her baked goods. But no matter what’s in season, Andi said, she always tries to have at least a couple gluten-free options and may also offer vegan treats.