## **Beyond Baked Goods**

## A Peek Inside Maggie Moose Bakery and Gourmet Gift Boutique

By Kerry Brown. Allison Altobelli contributed to this story. // Photos provided by Candy Vargas Thibeau and Kerry Brown



aggie Moose Bakery will satisfy your sweet tooth and is also a vibrant, colorful haven of welcoming hospitality. Owner Candy Vargas Thibeau is committed to fresh and delicious baked goods. "I get to the shop at 2 am to start baking for the day," she said.

Candy wears many hats. She's a kids' talent agent, entrepreneur, and mother to four accomplished sons. Her Cuban heritage and family legacy of entrepreneurship are evident in the bakery's warm atmosphere and dedication to quality.

Entering Maggie Moose is like stepping into a world of pure imagination. The bakery's decor exudes cheerfulness with a pink and green checkerboard floor, striped interior awnings, and massive rainbow sprinkles painted on a black chalkboard wall. "Since I have four boys, I made Maggie Moose bright pink and girly because I wanted something of mine to be girly," Candy said.

The scent of freshly baked biscotti, Danish, muffins, and cakes is so alluring it's almost impossible to resist sampling each one. Maggie Moose is more than just a bakery; it's an experience. Candy believes in always providing her customers with a positive interaction. Whether it's a morning coffee or a birthday party, Candy and her team ensure a memorable visit. They look for ways to connect with their customers and to give back to their community. For example, Candy's vision of an entrepreneur camp for kids fulfills a wish to inspire and empower the next

If you're looking for a place to indulge in delicious treats, experience genuine hospitality, and feel part of something special. Head to Maggie Moose Bakery. Celebrating its 2nd anniversary in May, Maggie Moose is much more than just a bakery; it's a community gem waiting to be explored!



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The house specialties are Moose Buns, Apple Fritters, and their famous donuts. Still, Maggie Moose offers an impressive range of delicious treats, including ice cream, imported Italian gelato, biscotti, and cakes of various sizes. They have a fantastic fundraising program with their award-winning fudge. Maggie Moose uses only organic olive oils and never incorporates preservatives in their products. The gift boutique offers quite a variety of other goodies for sale, including dips, nuts, lotions, select home decor, and adorable stuffed animals. A separate room for birthday parties and workshops for kids and adults is available.









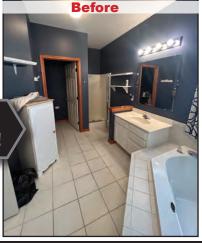
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We swooned over two flavors of Danish pastry and tasted two individual-sized desserts: the Key Lime Pie Parfait, a perfect blend of tart, sweet, and creamy flavors, and the Chocolate Nutella Cake Parfait, a decadent and indulgent treat. Both desserts are perfectly portioned, making them an excellent choice for a quick and satisfying snack. The Stuffed Breads are a must-try if you're in the mood for something savory. We sampled three flavors: Italian Deli, Chicken Bacon Ranch, and Buffalo Chicken, with a subtle hint of blue cheese. All three were generously stuffed and had a rich flavor that was even better when dipped in a blend of fresh olive oil and vinegar,

