

## Whisk Bakery and Cafe Embraces Fall Dining With Fresh Pastries

Written by Australian Business

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CHARLESTON, SC, September 28, 2013 /**24-7PressRelease**/ -- According to [Whisk Bakery and Cafe](#)

in Charleston, South Carolina, freshly baked goods are a widely-enjoyed commodity that will never go out of style. However, as a hip and refreshing cafe serving up healthy, delicious breakfast and lunch items--along with local coffee roasts--this hotspot does recognize that trends in baked goods do change. As such, this local bakery and cafe takes a look at some of the hottest trends in fall dining and offers Charleston patrons first-rate interpretations of modern desserts and pastries.

Highlighting 2013 fall dining trends, Whisk Bakery and Cafe points to a recent [article](#) from The Dallas Morning News that observes what restaurants and food industry experts are finding popular this season. While autumnal dining trends are varied, the article does highlight many particular movements that could have a significant impact on the way the public embraces baked goods.

For instance, the article's author suggests the emergence of a "pastry renaissance," and states, "Desserts have been in the doldrums in Dallas. Maybe this is wishful thinking, but I'm picturing a revival of pastries that are more delicious than clever. For it to happen, its possible pastry chefs will have to unchain themselves from modernist dirts and gels and foams. My fingers are crossed."

In a recent press statement, Whisk Bakery and Cafe replies, "Although these fall trends are based around the Dallas market in particular, we believe that greater appreciation of pastries is on the horizon for the general public. As we continue to serve up innovative tarts, pastries and desserts, we look forward to a new wave of excitement in this area of the food industry."

Other trends highlighted in the article that may impact the baking world include a potential new focus on the beloved eclair. It states, "They're so big in Paris right now, they're bound to pop up on the American scene." As far as traditional baked goods--such as breads and muffins--the article also suggests many unfamiliar or unusual grains are likely to grow in popularity, including those made from farro and wheat berry.

"As a bakery and cafe that is always listening to what consumers are looking for in baked goods and fresh meal selections, we are always introducing fresh takes on pastries, desserts, breads and sandwiches. Those who are looking to experience a refreshing, sweet and rewarding flavor this autumn are encouraged to stop by and choose one--or a few--of our freshly-baked goods," Whisk Bakery and Cafe concludes in its press statement.

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### ABOUT:

Located in the historic community of Charleston, South Carolina, [Whisk Bakery and Cafe](#) prides itself on offering its patrons the finest, flakiest pastries, the freshest baked breads and garden crisp, colorful salads. While Whisk Bakery and Cafe already boasts a loyal clientele, those who work and live in the surrounding Meeting Street location are continuously drawn in by the bakery's intoxicating aromas. In addition to offering exceptional pastries, desserts and baked goods, Whisk Bakery and Cafe is noted for its impressive array of flavorful, bold coffee beverages. Open early seven days a week, Whisk Bakery and Cafe features fresh lunch and dinner options for those who want to eat-in or dine-out.