

September 9, 2005

College Sweethearts

Getting an M.A. in English is pretty straightforward. Attend class, read books, pass tests, write thesis. Next thing you know, you've got a fancy little degree to hang on the wall.

But what if you're interested in becoming, say, a Master of Sweets?

Eat a dozen black-and-white cupcakes, load up on dark chocolate, and finish with a mocha latte?

If only it were that easy. Sarah Levy, the mind behind Sarah's Pastries & Candies, a new patisserie in the Gold Coast, has found an answer. Born into a food family (er, the Levy Restaurant Empire), the 24-year-old cocoa maven didn't rest on her laurels. Rather, she rolled up her sleeves and enrolled at [The French Pastry School](#), learning the tricks of the trade from the best.

Now she's got a quaint pink and burgundy store that features a five-foot-tall tempering machine, complete with conveyor belt (a la Lucy). Expect decadent truffles, cupcakes, and croissants – plus a collection of chocolates from around the world.

All in an effort to help you get a passing grade.

Sarah's Pastries & Candies, 11 East Oak Street, between State and Rush Streets (312-664-6223 or sarahscandies.com).

