

Taste the Difference at Mini's Cupcakes in Tucson

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Life, meant to be lived with a little bit of indulgence. A glass of red wine... A frothy latte... A bite into a sweet Strawberry Champagne cupcake... Strawberry Champagne cupcake? Such trendy flavors mean that there is a bit of a revolution in the cupcake business. Cupcakes have now become a gourmet pleasure to enjoy at charming cafes. No longer are cupcakes restricted to chocolate and vanilla flavors baked from a box bought at the grocery store. And far from it at Mini's Cupcakes in Tucson. At Mini's, these handul-sized pieces of sugary bliss welcome those who seek tasty delight in flavors like Upside Down Pineapple and Coconut Rum.



It's an element of surprise and all about the flavors. Those are the secrets behind Jaynie Rossi's, owner of Ambrosia Wedding Cakes and Mini's Cupcakes, baked from scratch cakes and cupcakes. Rossi has been professionally baking cakes for 42 years and has been carrying on the cake creation business since her mother's legacy as the "Wedding Cake Lady" in Ogden, Utah. Years later during the La Encantada White Event Bridal Show while offering samples of wedding cake, Rossi, following in her mother's professional baking footsteps, knew she had to open a cupcake shop.



As of December 21, 2009, Rossi had done just that. Mini's Cupcakes, charmed with robin egg blue walls, key lime pie chairs and an extended bar with high seats covered in cow print seat covers, serves delectable cupcakes in daily flavors such as lemon, banana, chocolate, double chocolate, strawberry champagne, gluten-free, and her family favorite, red velvet.

Rossi actually never knew about red velvet cake's popularity until she moved to Arizona five years ago. Rossi dappled with a combination of family recipes and ingredients. After many taste tests from her husband and his suggestions that the batter needed "more of this and less of that," Rossi perfected her very own, original red velvet. Mini's red velvet cupcake swirled with smooth white frosting and topped with a few red sprinkles, melts in the mouth as no other dessert can compare.

Mini's will soon be a place for happy hour with the anticipation of Rossi's newest flavor, Margarita, baked with true tequila and triple sec. Not to mention that Rossi is on the verge of presenting her sugar-free creations as well.

Mini's cupcakes are baked fresh daily, early in the morning before sunrise. Cupcakes are designed especially not to look spectacular, but to look "yummy, with not too much icing." Also, pair an Irish Cream or Carrot cupcake with Mini's 100% certified organic and free trade coffee, Adventures in Coffee. Mini's Special Blend is known for being "a pretty serious cup of coffee."

Whether for a take-home special occasion or for a walk-in experience, Mini's gourmet, baked from scratch cupcakes are a reminder why there should be no guilt in indulging.

Mini's Cupcakes, 520.390.9319, www.miniscupcakes.com.