

SPECIAL TREATS MAKE THE HOLIDAYS SWEET

*Enjoy delicious seasonal desserts
from MIM's pastry chef*



Sweet treats were the first step on pastry chef Vanessa Bejar's (right) path to baking at MIM. She grew up making holiday desserts with her mother, and she worked in a cinnamon roll shop as her first job.

"In my experience, people love receiving home-baked items at the holidays," Bejar says. "Their smiles are always genuine. Watching people take a bite of something and seeing their eyes light up—it's a great feeling!"

This holiday season, guests can enjoy special desserts at Café Allegro and Beats Coffee Bar®. Bejar's treats include pumpkin spice bread topped with cream

cheese frosting and toasted pecans, apple cinnamon drop scones, chai muffins with a chai glaze, and traditional sugar cookies. And every weekend, Beats Coffee Bar® will serve cinnamon rolls made from a recipe Bejar has worked hard to perfect.

"Cinnamon rolls are very dear to my heart," Bejar says. "They were the first thing I ever learned how to bake in a professional setting. I'm very, very picky about cinnamon rolls."

Guests can enjoy MIM pastry chef Vanessa Bejar's sweet treats at Beats Coffee Bar® and Café Allegro.



**Order apple, pecan, and
cherry pies for the holidays!**

Place your order at Beats Coffee Bar® or
online at **MIM.org** by Friday, December 20!



Guests can also find delicious apple, cherry, and pecan pies at Café Allegro this season, which can be enjoyed by the slice on-site or ordered whole to take home and share. Bejar's cherry pies can be ordered with a traditional lattice crust or a beautiful sun-shaped design.

In addition to the delectable desserts in Café Allegro, Bejar's brownies; chocolate chip, peanut butter, and gluten-free oatmeal cookies; savory biscuits; and Rice Krispies Treats can be purchased daily in Beats Coffee Bar® and from the Café Allegro concert bar during the cocktail hour before MIM Music Theater performances. In addition to the classic Rice Krispies Treat recipe and a colorful Fruity Pebbles variation, Bejar often adds a third option, including M&M's, peanut butter, s'mores, Oreo, pecan, and pumpkin flavors.

Bejar and the MIM culinary team are grateful to share holiday warmth with museum guests.

"It makes me happy to see other people happy when they eat something that I made," Bejar says. "I just love that." ■



Pumpkin spice bread with cream cheese frosting



Apple cinnamon drop scones

Beats Coffee Bar®
Open daily 9 a.m.–5 p.m.

Café Allegro
Lunch served daily 11 a.m.–3 p.m.