

Sweet Surrender (Digital)

By Bentley Curtis

For those of us lost in the world of cupcakes and fro-yo, here are five au courant alternatives that will diversify your palette and leave your sweet tooth asking for more.



1. Lette Macarons: Made fresh daily at Lette's Beverly Hills bakery, these Parisian delicacies run the gamut from salted caramel to pumpkin. Using ganache instead of traditional buttercream, the treats are undoubtedly original - and a local favorite nonetheless. 9466 Charleville Blvd., Beverly Hills, 310.275.0023, lettemacarons.com

2. Sweet Crush: Not quite yogurt, but not quite shaved ice, Sweet Crush prides itself in its unique approach to frozen delights, inspired by Asian desserts. Using milk and water as bases, the Brentwood emporium is a refuge from convention. 11753 San Vicente Blvd., L.A., 310.820.0607, sweet-crush.com

3. POP Champagne and Dessert Bar: This Old Town Pasadena outpost exudes temptation and indulgence, with beautifully plated dessert options to choose from - the soufflés are a must - and an array of Champagne to wash it all down. 33 East Union St., Pasadena, 626.795.1295, popchampagnebar.com

4. Blockhead's Shavery: By amalgamating the delicate texture of

Hawaiian shaved ice with the delectable goodness of ice cream, Blockhead's has managed to manufacture a hybrid dessert worthy of L.A.'s attention – a lot smarter than the name implies! *11311 Mississippi Ave., Los Angeles, 310.445.8725, blockheadsla.com*

5. Sweet E's: Catering to L.A.'s eclectic gluten-free, sugar-free, and vegan population, Sweet E's Bake Shop offers everything from cake pops to whoopie pies. Pick up your favorite dessert and enjoy it guilt-free (at least somewhat so). *1417 S. Robertson Blvd., Los Angeles, 323.422.8885, sweetsbakeshop.com*

- See more at: <http://www.modernluxury.com/angeleno/story/sweet-surrender#sthash.YQdrEVEN.dpuf>