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GUR SWEETS BAKERY CELEBRATES GRAND OPENING ON JANUARY 4



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December 27, 2012

ELMHURST, Ill., December 21, 2012—Gür Sweets Bakery (126 North York Street) will celebrate its Grand Opening in downtown Elmhurst on Friday, January 4, from 7 a.m. to 7 p.m. Gür Sweets Bakery with its classy ambiance is owned and operated by Rizwan and Rubina Hafeez. A certified pastry chef, Rubina Hafeez gave up a decade-long career in the corporate world as a software engineer to pursue a culinary degree from the College of DuPage. “As an engineer, I valued attention to detail, research, testing, and quality performance,” stated Rubina. “As a pastry chef, my standards are even higher. To ensure that all of Gür Sweets’ products have the best texture, aroma, and taste, our kitchen maintains the highest culinary standards.” Gür is an Indian word meaning “sugar in its purest form,” so all of the bakery’s products are completely wholesome and preservative-free. Every item—from the specialty cupcakes in our Cupcake Boutique to our custom dessert bars, fruit displays and diverse ethnic sweets—are comprised of only the best available ingredients, including premium Belgian chocolate, vanilla beans, Arabica coffee, select nuts, fresh dairy, and fresh produce. “At Gür Sweets, we value variety as well as excellence,” stated Rubina. “To keep our menu fresh, I travel extensively with my team of certified chefs to renowned sweet shops in order to sample their cupcakes and ethnic desserts.

Once we return to the Gür Sweets’ kitchen, we rigorously test our recipe favorites. Do they meet our standards of excellence? Only the best make it onto the menu.”Daily specials range from fresh breads, pastries and cupcake flavors of Bella Rouge, Vanilla Moon, Chocolate Eclipse, Chocolate Chocolate and Vanilla Vanilla. “It’s worth a visit,” stated Rubina. Store hours are 7 a.m. to 7 p.m. Tuesdays through Sundays. For more information, visit www.gursweets.com, e-mail info@gursweets.com or phone 630-833-0008.

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