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**SUGAR AND SPICE, AND DBAKERS DELIGHTS!  
INTRODUCING YOUR TASTE BUDS TO MIAMI'S SWEETEST NEW KID ON THE BLOCK....**



(Left to Right: Christian Guevara, Katherine Van Der Biest, Giancarlo Guevara)

***The dbakers team brings their passion from Venezuela to Miami in first storefront location***

**MIAMI, FLORIDA (November 2018)** – Hailing from Caracas, Venezuela, creative confection twins, Giancarlo and Christian Guevara alongside award-winning cake cousin, Katherine Van Der Biest, set out to create their pastry passion project with a sugar rush, [dbakers](#). Three years later, they have opened their first-ever brick-and-mortar location in Midtown, Miami that puts an innovative twist on classic confections.

Home to the world's first DIY Macaron Bar – Macaron Lab, in addition to their collection of unique macaron flavors; oversized gourmet cream puffs; cheeky cheesecakes; tasty tarts; crispy croissants; signature cakes and an abundance of rotating seasonal offerings, the artistic team at dbakers is constantly designing artistic custom cakes to satisfy their customer's wildest dreams and attracting self-proclaimed foodies with a sweet tooth from across the globe.

Infusing eclectic flavors and creative design within colorful and over-the-top confections, the dbakers trio have come from unexpected backgrounds and surpassed the tough economic and social atmosphere within Venezuela to make their dreams a reality in the US, with the creation of dbakers.

**ABOUT THE TEAM:****Christian Guevara (The Lemon Merengue Cream Puff)**

At the age of five, Christian regularly begged his mother to allow him to make cupcakes. He would make hundreds upon hundreds of cupcakes and began selling them to neighbors, classmates and acquaintances alike.

"We had nowhere to put all of the cupcakes I would make. I practically gave them away just to make space in our kitchen. Then I could bake more. I was obsessed!"

When it came time to enter the workforce, Christian graduated from XXX with a degree in civil engineering but always yearned for a creative outlet to preoccupy his time and fuel his passion. Upon joining his brother in the US in XXX, Christian left the world of civil engineering behind to join his brother in the culinary world and dbakers was born.

**Giancarlo Guevara (The Macaron)**

As the first of the bakers to come to the US, Giancarlo's education began in the field of civil engineering in Venezuela as well. Upon being accepted at Le Cordon Bleu in Miami in March 2011, he excelled within his craft at various prestigious culinary epicenters. Giancarlo was joined by his brother Christian in (insert year) and began dbakers as a "side hustle" to pursue their passions at local farmer's markets across South Florida.

"We started out, on our first day, wanting to make back our lot rent in sales. By the end of that day, we had made five times our rent and needed to bake all night to resupply our desserts for the following day. At that point, we knew we were on to something."

**Kathy Van Der Biest (The Mixed Berry Tart)**

Leading the custom cake charge at dbakers, Katherine joined Giancarlo and Christian in Miami in 2016 on a talent visa from Venezuela and brought with her a plethora of dessert, design and embellishment expertise.

“It was not difficult for me, but it was not easy either, I had to compete and participate in cake fairs and cake expos around the world and achieve many awards, requirements that allowed me to obtain the visa. This process lasted almost two years before I could come.”

**HOURS + LOCATION:** dbakers is located at 3501 NE 2<sup>nd</sup> Ave. Miami FL, 33137. Open Tuesday through Thursday from 9:00 a.m. – 9:00 p.m., and Friday and Saturday from 9:00 a.m. – 12:00 a.m., orders can also be made [online](#) or by calling 786.310.8763.

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**About dbakers Sweet Studio:**

As a modern family-owned bakery located in Midtown, Miami, dbakers is a Miami foodie hotspot with out-of-the-box style, extravagant flavors and fun atmosphere. In addition to the collection of unique macaron flavors; oversized gourmet cream puffs; cheesecakes; tarts; croissants; signature cakes; and rotating seasonal offerings, the artistic team at dbakers is constantly designing custom cakes to satisfy their customer’s wildest dreams and attracting self-proclaimed foodies from across the globe. Led by Giancarlo Guevara, Christian Guevara and Katherine Van Der Biest, the dbakers aim to bring creativity and fun, all in good taste to South Florida. For more information, please visit, <http://www.dbakers.us/> and on Instagram, [@dbakers\\_miami](#)