

"Best Desserts in Toronto"

Created by: Cityseeker

📍 8 Locations Bookmarked

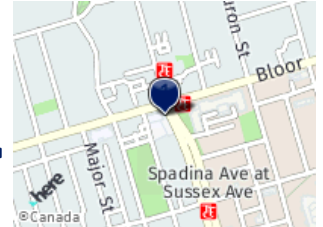


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Greg's Ice Cream

"Irresistible Delectables"

Just the sight of dollops of ice-cream makes every mouth water, irrespective of the age. And when you step in Greg's Ice Cream parlor, you can't resist these creative food delights. With over two decades of experience and over Hundred exotic flavors of these creamy delights on offer, visitors are surely spoilt for choice! Roasted marshmallow, crushed chocolate chips, banana splits and Maple cream. One bite of these and you are sure to have reached heaven! Diet conscious people can indulge in the sweet pleasure of the Lite ice-creams and Yogurt ice-creams and stop worrying about extra calories. Reminiscent of our childhood days, these ice-creams are sure to bring a smile on every face.



📞 +1 416 962 4734

💻 gregsicecream.com/

📍 750 Spadina Avenue, Toronto ON

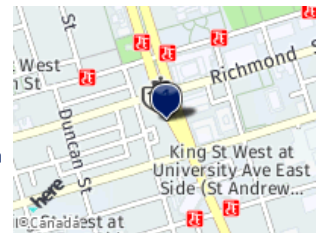


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Momofuku Milk Bar

"Dessert Delight"

David Chang and Christina Tosi's chain of Momofuku Milk Bars is well known all through the city of New York. Now open at University Avenue in Toronto, the outlet serves absolutely delicious goodies, with almost as much variety as their New York counterparts. Freshly delivered from their Brooklyn kitchens, one can choose from several flavors of cookies, such as cornflake marshmallow, blueberry and cream, apple blondie pies and a lot more, including their cookie mixes.



📞 +1 855 333 6455

💻 milkbarstore.com/

📍 190 University Avenue, 2nd Floor, Toronto ON

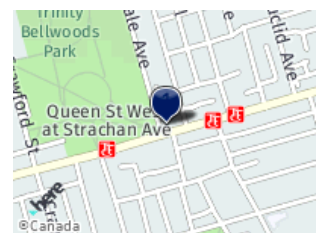


📷 by Photo by M. Rehemtulla ©

Nadège Patisserie

"Delightful Bakery"

Nadège Patisserie is the brainchild of French-born Nadège Nourian. It created a ripple in Toronto's dessert world when it opened in 2009. It is among the chic confectioneries in town which just gets better and better as it grows older. You can't expect anything less from this fourth-generation pastry artist's shop. Get tempted by French pastries in a modern twist that is pleasing to the palate as well to the eye. Their menu comprises of croissants, pastries, macarons and chocolates. Everything is made fresh and contains the finest ingredients available. Whatever your choice be, you will love their flavorful delights.



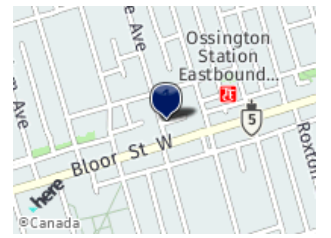
📞 +1 416 368 2009

💻 www.nadège-patisserie.com/

✉ info@nadège-patisserie.com

📍 780 Queen Street West, Toronto ON







Bakerbots Baking

"Sweet Delights"

Bakerbots Baking opened in 2011 and is the brainchild of artist and baker, Rosanne Pezzelli. It is considered to be the best place in town for ice cream sandwiches. This tiny shop also has yummy cookies, macarons, cupcakes and cakes in their menu. You can choose your cookie and ice cream for your sandwiches that includes flavors like Ginger Molasses, Oatmeal and The Everything in cookies and French Mint, Maple Bacon and Guinness Stout in their rotating ice cream selection. The best option would be to check out their blackboard for combinations. It is indeed a nice stopover for sweet indulgences.

 +1 416 901 3500

 bakerbotsbaking.com/

 rosanne@bakerbotsbaking.com

 205 Delaware Avenue, Toronto ON

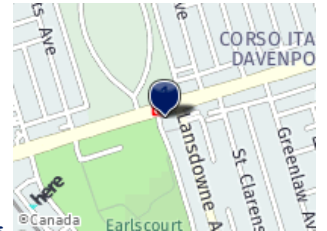



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La Paloma Gelateria and Cafe

"Gelato Heaven on the Corso"

Located in the Corso Italia, a strip along St Clair West, that displays the rich presence of the Italian community in Toronto, this gelateria is a must-visit for its frozen goodies and a rewarding cultural experience. The atmosphere is friendly and welcoming, with the owner and staff greeting you warmly in their native Italian language. With over 50 different kinds of gelatos and ice creams, this place caters to varied taste-buds. The Italians are arguably the masters of coffee, and the fresh cups offered here back up this bold claim. Known for their inclination towards perfection, this cafe at times takes as long as three days to dish out some of its specialty menu, and so it is advisable to place your order well in advance. So come here for a real Italian treat, that will linger on your tongue for a lifetime.



 +1 416 656 2340

 www.lapaloma.ca/

 1357 St. Clair Avenue West, Toronto ON




by lamantin 

Bunner's Bake Shop

"Unconventional Bakery"

Bunner's Bake Shop is the brainchild of Ashley Wittig and Kevin MacAllister and opened in 2009. This organic, gluten free, vegan bakery offers delicious sweet pastries and savories, defying traditional baking methods. Their products are low on glycemic index and are suitable for everyone. These include yummy cupcakes such as Red Velvet, Carrot and French Toast, Cinnamon Buns, Creamies, Cookies, Muffins, Date Square, Pies, Butter Tarts and Savoury Pockets. Treat yourself without any guilt trip.



 +1 647 352 2975

 www.bunners.ca/shop/

 info@bunners.ca

 3054 Dundas Street West, Toronto ON

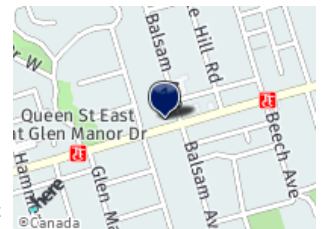



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Tori's Bakeshop

"Natural And Organic Delights"

Tori's Bakeshop is the labor of love of Tori Vaccher. Located in The Beaches, this vegan, organic and gluten-free bakery and cafe is a hit among the non-vegan crowd as well. It is also the first of its kind in the city. Opened in 2012, this dainty eat-in with its cute light fixtures is a great place to dig into baked goodies without any sort of guilt trip. Relish their Vanilla Donut, Cinnamon Bun, Lemon Cupcake, Oatmeal Cookie, Chai-Spiced Pear Muffin, Blueberry Lemon Scone, Butter Tart, Chocolate Croissant and Cranberry Pistachio Biscotti. Enjoy your treats with lattes and Americanos with coconut, soy or almond milk.



 +1 647 350 6500

 www.toribakeshop.ca/

 info@toribakeshop.ca

 2188 Queen Street East, Toronto ON

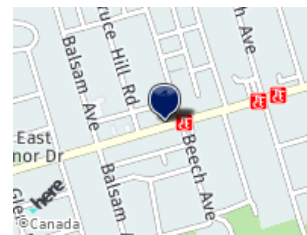


by m01229

Ed's Real Scoop

"Scoop on The Beaches"

Ed's Real Scoop opened in its Beaches location in 2002 and has ever since garnered a community of loyal patrons in the locality. For those of you with a sweet tooth, this place is a definite must-visit; even for those, who aren't dessert-lovers should give Ed's a decko; perhaps you could be converted! They offer delicious, creative, drool-worthy flavors like Tanzania Dark Chocolate, Burnt Marshmallow and cotton candy on freshly made waffle cones. Apart from regular ice creams, Ed's also offers homemade chocolates, froyos, sorbets and gelatos - all in various flavors, of course! There are many seasonal offerings too, that draw inspiration from fresh ingredients. As if this weren't enough laurels on this ice cream parlor, the staff here is extremely polite and child-friendly; so load up the family truck and head here!



+1 416 699 6100

www.edsrealscoop.com/

2224 Queen Street East, Toronto ON

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