

LA FOODIE

About LA Foodie

LA Foodie is Drew Hubbard and Ben Waters. We're looking for the best eats in LA and usually finding them.

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Beverly Hills Brownie Company

Finally, a Gourmet Brownie Shop

I love brownies, and for a good while now I've been waiting for the current gourmet dessert wave to produce a specialty brownie shop. Luckily for me, and all brownie lovers, that day has finally come.



[Meet Beverly Hills Brownie Company.](#) They serve 18 brownie varieties out of a small-yet-chic shop on Beverly Drive. I was lucky enough to attend their grand opening on Thursday where I met Bobbie Greenfield, the owner. As you might have guessed, she's a brownie lover too, and it shows.

continued...

Looks good, [@kwdasu](#) Next time you're out to LA, we gotta make sliders. The [@SeriousEats](#) recipe is spot on: <http://t.co/xqd7KtkJ>

24 Minutes Ago

[@marianthefoodie](#)

[@SAuerswald](#) [@gastrophoria](#)

nice meeting all of you all! -

[@nickguillory](#)

About 14 Hours Ago

Were eating [@castrawberry](#) at

[#castrawberry](#) event

[@palihouse](#) <http://t.co>

[/P6NGNeXO](#)

About 15 Hours Ago

New Girl Meats World! Would you eat jellyfish? Dasha did!

"[@goshdasha](#): Feeding on

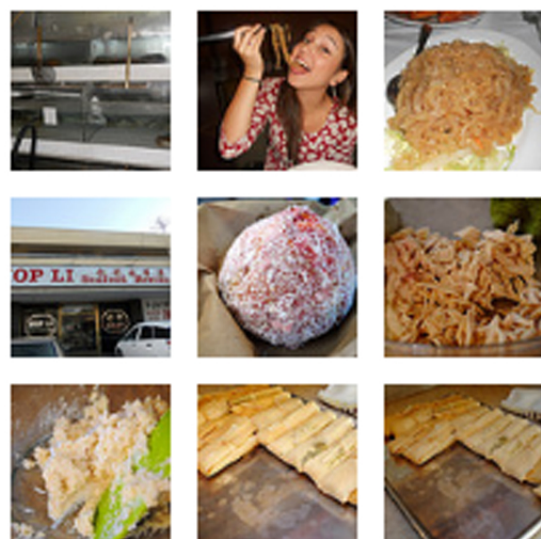
Jellyfeeesh! <http://t.co>

[/L3AFVgCj](#) [#girlmeatsworld](#)"

About 18 Hours Ago

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Each one of her brownies is baked in a custom pan so that each side has a crispy edge. But this brownie perfection doesn't stop at the pan — each brownie is immaculately dressed and displayed for all to see upon entering the shop.

I tried many varieties, but my two favorites are the Cream Cheese Chocolate Chip and the Red Velvet. The Cream Cheese Chocolate Chip is very rich with a strong chocolate flavor and a sweet cream cheese center. This one was a bit rich and overpowering (...overpowering with delicious flavor, but still overpowering).

The Red Velvet brownie is subtle and reserved. It has a mild chocolate flavor with just a hint of sweetness that captures the red velvet essence perfectly. Inside is a vanilla cream filling that provides extra flavor and fluffiness. This brownie seems lighter than the others. I devoured it instantly and quickly looked for another one to take home with me.



Bottom line, whether you're a casual brownie eater or a connoisseur, I guarantee you'll find something here that you'll like. I hope that this starts a new trend in gourmet desserts.