



Lei'd Cookies Bakery Grand Opening and Ribbon Cutting!

🕒 7 Oct, 2023 ☆ I'm Interested ➦ Share

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Lei'd Cookies a standout in the world of cuisine is taking a significant step forward as they introduce their very first brick-and-mortar bakery in the heart of Culver City. After delighting taste buds at Smorgasburg Los Angeles and captivating food enthusiasts with their delicious creations at various pop-up events across the city Leilani Terris and James Lewis the proud founders of Lei'd Cookies are ready to embark on the next chapter of their sweet journey.

Join us for the **Grand Opening and Ribbon-Cutting Ceremony on Saturday, October 7th at 3:00 PM**. The bakery is conveniently situated at **8588 Washington Blvd Culver City, CA, 90232**, ready to greet you with its delightful offerings.

Make sure to arrive early as **the first 50 guests in line will receive a special gift with their purchase!**

Lei'd Cookies transcends the mere definition of a bakery; it stands as a powerful testament to the boundless creativity and unwavering passion of its founders who proudly represent people of color. Leilani and James have incorporated their rich cultural experiences and culinary adventures into every delectable treat. Explore the world of cookies with unique and nostalgic flavors like Mango Sticky Rice Guava Goat Cheese Cannoli Halo Halo and Mayan!

Come show your support for this incredible journey with your friends and family and savor the magic of Lei'd Cookies!

Link: [Lei'd Cookies Bakery Grand Opening and Ribbon Cutting!](#)

UVM:10,127,196



Lei'd Cookies are taste sensations

They say that, when selling a house, you should bake before people look around as the smell is comforting and makes people feel at home. That totally makes sense, because the smell when entering Lei'd Cookies' newly opened store on Washington Boulevard is intoxicating. Frankly, this writer could have moved in!

The masterminds behind this place are Leilani Terris and James Lewis, and they really are artists. If you're wondering, "how good can a cookie really be?" then put down the Oreo.

"We're all about shaking things up in the sweetest way possible," they say on their website. "We transform classic global treats and nostalgic favorites into irresistible cookie creations. Crafting each batch is an art that takes three days of dedication. Small-batch production ensures that every cookie is made with the utmost care and love. So, prepare yourself for a taste journey like no other."

The box of assorted cookies that Lei'd presented us with was ridiculously good, each cookie a surprising yet utterly warm taste sensation. The Brown Butter Chocolate Chip, for example, might look and sound as if it's going to be a regular chocolate chip cookie, the sort of thing we've all had many times. Not the case. The brown sugar creates a glorious, caramelized, toasted flavor that, paired with the gooey, sweet chocolate, is incredible.

Better yet is the Mango Sticky Rice, which is so plump that it almost qualifies as a cake or a scone. The shredded mango within the cookie results in an unusual but absolutely exquisite bite, but it's the heap of sticky rice, similar to a thick rice pudding, on top that takes this thing over the edge.

Vegans rejoice – they have an option here and it's a delicious Snickerdoodle. The sweet cinnamon cookie means that nobody has to miss out. That cookie is also gluten free, as is their Flourless Brownie Cookie – a rich, dense and magical chocolate experience.



Save room for the Mayan, which Terris described to us as their take on a Mexican hot chocolate – mildly spiced and with a cinnamon finish. If the idea of spicy chocolate is unusual to you, give this cookie a chance and you’re unlikely to be disappointed. The sweet cookie gives you the slightest tingle on your tongue, and the flavors just blend beautifully.

Culver City is lucky to have Lei’d Cookies. Just don’t go with an empty stomach – these things are tough to resist.

Lei’d Cookies is located at 8588 Washington Blvd., Culver City 90232. Call 818-679-9881 or visit leidcookies.com.

Link: <https://www.culvercitynews.org/leid-cookies-are-taste-sensations/>

UVM: 5,351



LEI'D COOKIES BAKERY GRAND OPENING AND RIBBON CUTTING!

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Come show your support for this incredible journey with your friends and family and savor the magic of Lei'd Cookies!

Link:

<https://www.discoverlosangeles.com/event/2023/10/07/lei%E2%80%99d-cookies-bakery-grand-opening-and-ribbon-cutting>

UVM: 367,246



Popular Smorgasburg Cookie Shop Bakes Community Into a New Culver City Storefront

Lei'd Cookies opened on October 7 in the former Coolhaus Shop on Washington Boulevard

October 2023 is shaping up to be the month for prominent Smorgasburg vendors to make the leap from pop-up status into a permanent eatery. Earlier this week, [Saucy Chick Goat Mafia](#) opened in Pasadena, while [B'ivrit](#) moved into a space in Cypress Park on October 12. Now it's time for [Lei'd Cookies](#) to make its debut in Culver City.

Lei'd owners Leilani Terris and James Lewis met in a bakery and understand the grind it takes to operate one. They debuted Lei'd Cookies one year before the pandemic. The future husband-wife team has more room to operate now inside the former Coolhaus Shop, which will feel familiar for locals except there's more color and plants. Throw in products from fellow Smorgasburg businesses [Be Bright Coffee](#) and [Rickki's Wikkies](#) candles on a wall next to the entry, plus ice cream from [Sad Girl Creamery](#) and [Kinrose Creamery](#). If those in Northeast LA aren't willing to drive to Culver City, Saucy Chick Goat Mafia secured Lei'd Cookies as a dessert vendor.

Lei'd has counter seating next to the front floor-to-ceiling windows and more industrial space to bake their cookies, which span through the world's cultures. "We find inspiration in amazing places around the globe," says Terris. "We find their desserts to be great," says Terris. "So our challenge is: how can we put this in a cookie?" Try the traditional chocolate chip, mango sticky rice, guava goat cheese, plus a Mayan-inspired cookie that packs heat with dark chocolate, cinnamon, and cayenne. There's also a gelatinous, coconut-filled cookie spin on the Filipino dessert buko pandan sapin sapin. Finally there's even one that encapsulates s'mores in cookie form.

When visiting Lei'd Cookies, be sure to look at the western-facing wall which has a map that illustrates the span of worldwide flavors utilized in the bakery. Those in Culver City will also have another bakery headed their way in late 2023, as Nicole Rucker will debut a [Westside outlet](#) for Fat + Flour.



Lei'd will remain at Smorgasburg every Sunday. Terris says the weekly market is a fundamental part of their business. "Smorgasburg has made us recognize that we are stronger and better together, and that greatness happens when we collaborate and push each other to reimagine what is possible," says Terris. "Without Smorgasburg we wouldn't be here today. It's given us the platform to be discovered, to learn, to grow. We attribute [Smorgasburg] to catapulting us to this point."

Lei'd Cookies is open Wednesday through Friday from 3 p.m. to 10 p.m., Saturday from 11 a.m. to 10 p.m., and Sunday from 5 p.m. to 9 p.m. at 8588 Washington Boulevard, Culver City, CA, 90232.

Link:

<https://la.eater.com/2023/10/20/23924289/leid-cookies-restaurant-bakery-opening-culver-city-los-angeles-smorgasburg>

UVM: 1,131,513

Loop Magazine

Lei'd Cookies to Open its First Brick and Mortar Bakery

Gettin' baked in Culver City ...

Lei'd Cookies, a bonafide obsession of many Angelenos, will be opening their very first bakery in Culver City in October.

Finding success at Smorgasburg Los Angeles and various food events and pop ups throughout the city, Lei'd Cookies is set to take cookie lovers on a journey around the globe with a gourmet twist.

POC-owned, founders **Leilani Terris** and **James Lewis** came up with the idea of Lei'd during the pandemic when the two found solace and joy in the art of baking. Their passion for creating unique and delectable cookies quickly grew, leading them to bake and share their creations with friends and family.

Their culinary adventures have culminated in their line of unique and nostalgic cookie flavors, including Mango Sticky Rice, Guava Goat Cheese, Hal Halo and Mayan. These flavors stand as a testament to Terris and Lewis' boundless creativity and expertise, as they've set their sights on breaking the cookie boundaries and reimagining the possibilities cookies have to offer.

"We are so excited to finally be opening our first bakery in Los Angeles," Terris said, "We've outgrown our space and it's time to take the next step we've always dreamed of."

Lewis added, "This is a great opportunity for us to have the space to be even more creative and expand delivery and catering."



Lei'd Cookies will celebrate its grand opening on Oct. 7 with a ribbon cutting ceremony, which is open to the public. The shop will have their staple cookies on hand plus a few special ones until 8 p.m. or until sold out.

From then on, hours of operation will be from Wednesday through Sunday from 4 p.m. to 10 p.m.

Details

Lei'd Cookies 8588 Washington Blvd, Culver City, CA 90232.

@leidcookies

Link: <https://loopmag.co/leid-cookies-to-open-its-first-brick-and-mortar-bakery-in-los-angeles/>

UVM: 3934



Lei'd Cookies Bakery Grand Opening and Ribbon Cutting!

Family Friendly

Free

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Come show your support for this incredible journey with your friends and family and savor the magic of Lei'd Cookies!

Link: <https://mycityscene.com/48726-9c2aa32f>

UVM: 6,843



Los Angeles | Local Event

Lei'd Cookies Bakery Grand Opening and Ribbon Cutting!

Event Details

🕒 Sat, Oct 7, 2023 at 3:00 PM

[Add to calendar](#) ▼

📍 8588 Washington Blvd, Culver City, CA, 90232

Lei'd Cookies, a gem in the culinary world, is taking a momentous step as they unveil their very first brick-and-mortar bakery in the heart of Culver City! After enchanting taste buds at Smorgasburg Los Angeles and attracting food enthusiasts with their delectable creations at various pop-ups across the city, Leilani Terris and James Lewis, the proud founders of Lei'd Cookies, are ready to write the next chapter in their sweet journey.

Join us for the **Grand Opening and Ribbon-Cutting Ceremony on Saturday, October 7th, at 3:00 PM.**

Be there early because the first 50 guests in line will be greeted with a special gift along with their purchase!

Lei'd Cookies is more than just a bakery; it's a testament to the creativity and passion of its POC-owned founders. Leilani and James have infused their rich cultural experiences and culinary adventures into every delectable bite. Explore the world through cookies with unique and nostalgic flavors such as Mango Sticky Rice, Guava Goat Cheese, Cannoli, Halo Halo and Mayan!

Come support this incredible journey with your friends and family and savor the magic of Lei'd Cookies!

Link: <https://patch.com/california/los-angeles/calendar/event>

UVM: 12,151,027

Lei'd Cookies Grand Opening: A Sweet Celebration in Culver City

A Special Fall Cookie Is Also On The Bakery's New Menu

Lei'd Cookies is excited to extend its special invitation to the community for the grand opening of its first bakery on October 7th from 3:00 p.m. until 8:00 p.m. or sell out. This new cookie spot is located at 8588 Washington Blvd, Culver City.

The duo's Instagram post said, "Your presence at this momentous occasion would mean the world to us as we embark on this exciting journey. To show our appreciation, the first 50 guests will receive a special gift with purchase, making your visit even sweeter. We couldn't have done it without you, so we would love to celebrate with you; let's get you Lei'd"

Another very exciting development for Westside cookie fans is that Lei'd Cookies is reintroducing its scrumptious Pumpkin Goat Cheese cookies for a limited time. These delectable treats are exclusively available at their new bakery and in limited quantities at Smorgasburg on Sundays.

The Instagram post on this cookie said, "Made with our own special combination of pumpkin spice, on top a thick cut Graham cracker for that real pumpkin pie feel. With a bit of goat cheese to keep it creamy, tangy, and finished with a roasted marshmallow on top." This limited-time offering is available only until the end of November, so don't miss your chance to savor the flavors of fall. It sounds absolutely delicious and perfect for Fall.

Link:

<https://westsidetoday.com/2023/10/05/leid-cookies-grand-opening-a-sweet-celebration-in-culver-city/>

UVM: 10,038



Lei'd Cookies to Open its First Brick-and-Mortar in Culver City

The POC-owned bake biz is going stationary after much success at spots like Smorgasburg LA

This fall, Lei'd Cookies – a mobile small-batch sweet treat biz by founders Leilani Terris and James Lewis – will get its first brick-and-mortar at 8588 Washington Boulevard in Culver City. *WNLA* caught up with the duo to talk inspo, expansion, and, of course, cookies:

WNLA: What inspired the brick-and-mortar? That's to say, why go stationary after so much "mobile" success?

JL: Our constant sell-outs at our events inspired the brick-and-mortar. Leaving people upset that they can't get Lei'd doesn't make us happy at all. The love of the cookies is overwhelming and the storefront will not only allow us to get cookies to people on the daily, but also to cater events throughout the week and get back to shipping cookies across the country.



WNLA: Pending the Culver City location's inevitable boom, do you hope to continue expanding?

JL: We are absolutely in love with this location and the opportunity it allows us to open more locations in the future with smaller footprints. That way we can have freshly baked cookies available for all of LA...and eventually the world!

WNLA: What will the brick-and-mortar change about Lei'd Cookies?

JL: We will expand the menu with plenty of offerings. New cookie flavors are coming, new items like cinnamon rolls and brownies are on the way, and coffee and ice-cold summer drinks as well. We will also be bringing back cookies & ice cream in some fun new ways, and the ice cream sandwiches and sundaes will be taken up a notch or two. Plus, there will be plenty of catering options.

Link:

<https://whatnowlosangeles.com/leid-cookies-to-open-its-first-brick-and-mortar-in-culver-city/>

UVM: 17,735

Los Angeles Times

This popular new Hong Kong-style cafe puts a spin on Taiwanese and Chinese classics

Lei'd Cookies

A micro bakery with a Smorgasburg residency is now a bricks-and-mortar cookie shop in Culver City. Lei'd Cookies, from founders Leilani Terris and James Lewis, began as a pandemic-spurred hobby then took off with pop-up appearances and a Sunday stall at Smorgasburg, which is still in occurrence. The pair specializes in gooey, chewy and often filled cookies with global flavors like a take on mango sticky rice that involves mango filling and a frosting of coconut sauce; a cannoli cookie of pistachios, chocolate chips and orange ricotta; a Belizean-inspired guava goat cheese option; and matcha cookies stuffed with mochi. Lei'd is open in Culver City Wednesday to Friday from 3 to 10 p.m., Saturday from 11 a.m. to 10 p.m. and Sunday from 5 to 10 p.m.

8588 Washington Blvd., Culver City, leidcookies.com

Link:

<https://www.latimes.com/food/story/2023-10-18/lius-cafe-koreatown-slab-pasadena-tokyo-fried-chicken-downtown>

UVM: 30,824,242