Treats with a twist

Beyond *mithai*: Sweeten Diwali with cakes, cookies and contemporary dessert hampers



LILLE DESSERT BAR
Giving the classic Indian sweet a contemporary dessert-bar makeover, Lille Dessert Bar has introduced its Gulab Jamun Cheesecake, available for a limited 45-day period around the festive season. The creation brings together the familiar indulgence of *gulab jamuns* with the creamy appeal of cheesecake, making it an interesting alternative to the usual *mithai* box. Finished with miniature *gulab jamuns* and delicate touches of edible gold, the dessert is available in a smaller size for individual indulgence as well as a one-pound option for those who believe that one more slice is always a good idea.
To order: +916293693717

There is something wonderfully reassuring about opening a box of traditional *mithai* during Diwali. The familiar flavours of *kaju katli, motichoor laddoo, gulab jamun* and assorted *barfis* have long been synonymous with festive celebrations and the joy of gifting. But as tastes evolve and the way we celebrate changes, the humble *mithai* box is beginning to share the spotlight with an exciting new generation of festive treats. This Diwali, the gifting conversation is moving beyond conventional sweets to include cheesecakes inspired by Indian desserts, beautifully packaged cookie collections, brownies, artisanal chocolates and thoughtfully curated gourmet hampers.

The shift is not necessarily about replacing tradition but reinterpreting it. Today's dessert makers are finding interesting ways to combine familiar Indian flavours with contemporary patisserie techniques, creating gifts that appeal across generations. While younger recipients might gravitate towards chocolate-loaded cookies and brownies, those with a traditional sweet tooth can discover familiar flavours in entirely new formats. Add attractive packaging, personalised selections and the pleasure of sampling several little treats, and festive gifting becomes an experience in itself. Here are some sweet addresses and collections worth exploring this Diwali. t2 brings you a round-up.



STUDIO FLORET X THE MILLET BROWNIE
A collaboration between Studio Floret and The Millet Brownie brings together the visual appeal of floral arrangements and the indulgence of baked treats. Their festive offering takes the form of a cookie hamper, presented as a thoughtful gifting option for those who prefer something a little different from the standard sweet box.
To order: +919051615769



GOKUL SHREE
For those looking to give traditional Diwali mithais a contemporary twist, Gokul Shree has introduced an interesting range of handcrafted dessert sushi. The assortment features Rose Delight Sushi, Sundried Fruits Sushi, Dry Fruits Sushi and Date Pista Sushi, bringing together familiar festive flavours in an unconventional presentation. Thoughtfully crafted and visually appealing, these bite-sized sweet treats offer a refreshing alternative to the usual boxes of mithai and make for an indulgent gifting option this festive season. Another highlight is the Diwali Lotus Delight.
To order: +919831279050



IVORY BLOOM BAKES
Ivory Bloom Bakes is adding a colourful patisserie touch to festive gifting with its Blush Éclat Box. The collection brings together handcrafted, bite-sized desserts that combine Indian-inspired flavours with contemporary baking techniques. Among the creations featured are Gulab Jamun Nests, Rose-Raspberry Cookies, and Boondi Brownies. The assortment plays with familiar Indian ingredients and transforms them into visually striking treats. Designed for festive hampers, family celebrations and corporate gifting, the box offers an alternative for those looking to gift a selection of smaller desserts rather than a single large cake or conventional sweet assortment.
To order: +919830071112



CHEESSERTED
For those who like their festive gifts with a playful touch, Cheesserted's Taash Cheesecake Set brings a little card-table inspiration to dessert gifting. The individual cheesecakes are decorated with the four familiar card suits: hearts, spades, clubs and diamonds. The visual presentation makes the collection particularly appealing for Diwali get-togethers, when card games and family gatherings are often part of the festivities. Instead of presenting a conventional cake, this set turns dessert into a conversation starter, combining the familiarity of cheesecake with a fun, themed design.
To order: +916291234821



AFTERS INDIA
Afters India is giving the traditional festive cookie box a contemporary spin with its limited-edition Festive Cookie Tins that are gluten and refined sugar free and can also be sweetend with monk fruit for no sugar spike. The collection moves beyond conventional Indian sweets with three flavours: Almond Saffron, Pistachio Cardamom, and Molten Chocolate Orange. The selection brings together familiar festive ingredients such as saffron and cardamom with the comforting appeal of chocolate and the citrusy notes of orange.
To order: +919554733555



SUGARPLUM CAKERY
Sugarplum Cakery is taking the fusion route with its Mithai Dessert Box, a collection that reimagines Indian favourites through the language of contemporary desserts. The approximately 250g portions feature three creations: Gulab Jamun Tres Leche, Motichoor Cheesecake, and Rasmalai Tiramisu. Each brings a recognisable Indian sweet into a different dessert format, creating an assortment that balances nostalgia with novelty.
To order: +917278182141

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