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👤 Wackym's Kitchen 📁 Bakery 📅 October 3, 2018



Dallas, Texas – Wackym's Kitchen marks its tenth anniversary with expanded facilities in Garland, TX and colorful new packaging for its entire line of artisanal cookies.

Wackym's Kitchen, LLC, a Dallas-based manufacturer of all-natural, artisanal cookies, celebrates ten years of cookie-making with a move to a larger facility in Garland, a suburb of Dallas. The new building allows the company to increase daily production through additional ovens, equipment, and warehouse space.

In addition to moving to a new facility, Wackym's Kitchen introduced new colorful packaging to coincide with its 10-year milestone. Each of the company's 35+ cookie varieties, including everyday flavors – such as Salted Caramel Chocolate Chip, Lemon, and Ginger Orange – as well as fall favorites, Maple Pecan and Ginger Pumpkin, are now distinguished by differentiating colors. A list of retailers carrying Wackym's Kitchen is available on the company's [website](#). Customers may also purchase directly through the [website](#).

"We are very fortunate to have loyal and devoted cookie customers", says Wackym's Kitchen owner and founder, Paul Wackym. "We are excited about our new facility and our new packaging. We also have some fun flavors in the works. Over the past ten years, we built our company on the desire to spread joy to our customers one cookie at a time and hope we can spend many more years delighting our current customers and discovering new ones."

About Wackym's Kitchen

Wackym's Kitchen has been sharing sweetness and cookie love since 2008. The company is known for crisp and crunchy, unique and classic cookie varieties. Operating out of its facility in east Dallas, Wackym's Kitchen bakes using no artificial flavorings or preservatives and only using real butter, cane sugar, cage-free eggs, fresh citrus, and unbleached/unbromated flour. After founder, Paul Wackym, initially made his first sales at local farmer's markets in the Dallas-Ft Worth area, the company initially expanded to DFW-area specialty grocers and retailers and then steadily spread its distribution throughout the state of Texas and beyond.

To learn more about Wackym's Kitchen and its products, contact Paul Wackym at 214-327-7667 or email paul@wackymskitchen.com or visit the website at www.wackymskitchen.com.

Source: Wackym's Kitchen