



Batch

THE COOKIE COMPANY

est. 2019

**SEE WHAT
BATCH IS BAKING!**



THE BATCH COOKIE CO EDITION



WALK UP AND
GRAB A COOKIE



SOME OF OUR
EDBL FAVORITES

FUNFETTI

MOLTEN
LAVA

CHURRO
DOODLE

CHOCOLATE
CHIP

MIS

BLUEBERRY
SPAGHETTI

MEMBER OF
AVANTCO

EAT
DRINK
AND BE
LOCAL®

Batch
ALL ABOUT LOCAL

BAKING UP
BRAND SYNERGY



LIFE IS HARD. BE NICE TO PEOPLE. AND EAT A COOKIE.

The idea of starting a 'cookie company' was first baked (pun intended) back in 2016 when Adam and Nick burnt their first batch of Toll House cookies. Like the cookies, that idea was thrown in the trash. Fast forward to November 10th, 2018.

Adam: "Yo, remember that cookie shop we were going to open?"

Nick: "Ya. What about it?"

Adam: "I'm doing it. You in?"

Nick: "haha. You know it. When do we start?"

Adam: "Right now"

The next day, Adam set up a few appointments for Nick to look at spaces in Fat Village and Flagler Village. No business plan. Jump in head first, learn and figure it out along the way. That was their approach.

After flying back and forth a few times, Adam moved to Fort Lauderdale in March of 2019. The name of the company was created. The logo was drawn up. However, one VERY important thing was missing - Adam and Nick still couldn't bake. Adam sent LinkedIn messages to a handful of chefs with the hope he'd find their missing ingredient. As luck would have it, the ONLY response they received was from one of the most talented and accomplished chefs in Florida. Chef Max Santiago is an award-winning pastry chef and native of South Florida. He has over 25 years of dessert experience, which includes serving as the Executive Pastry Chef in 5-star, 5-diamond hotels. He is also famous for co-founding The Salty Donut. With Max on board, Batch and the 'Batch Street Boys' were born.

On September 21, 2019, we opened our doors for the first time. In 10 short months, Batch went from an idea to a real business, with really delicious cookies.



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