

**BON
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BON**



Alexandra Clark moved home to Michigan after eight years of aggressively and enthusiastically following her passion for chocolate around the globe. Her culinary education began at a young age and was encouraged by her grandfather, who was known to eat two king sized candy bars for lunch. At fourteen, she fell in love with the interaction that people have with sweets, working at the local ice cream shop, and by nineteen, had cultivated an intense passion that morphed into a professional desire contribute “goodness” to the industry.

Her curiosity took her to Michigan State University where she studied Hospitality Business & Food Processing Technology. After receiving her chocolate certificate from The French Pastry School of Chicago, she left the country on a full ride scholarship to New Zealand’s prestigious Massey University to complete a degree in Agricultural Commerce and continue her research on value chains in the cocoa and chocolate industry with USAID’s Partnerships for Food Industry Development (PFID). She returned to study at Vancouver’s Ecole Chocolat as well as under Master Pastry Chef, Joe Decker and Master Chef Jeff Gabriel at Schoolcraft College. Professional stints at Mindo Chocolate Makers (Dexter, MI), The Detroit Athletic Club (Detroit, MI), Sander’s & Morley Candy Makers (Detroit, MI), Grocer’s Daughter Chocolate (Empire, MI), Beacon Hill Chocolate (Boston, MA), and Max Brenner, where she managed the chocolate shop and other business operations, all helped clear the path for her most incredible venture to date.

Bon Bon Bon went from dream to reality in 2013, when Alex returned to her home state with the goal of launching a sincerely good (Bon) chocolate studio and store that challenged the industry’s status quo with enthusiasm, experimentation, and creativity. Bon Bon Bon’s Hamtramck hand-u-factory and Detroit retail outpost are garnering national attention for the craftsmanship, attitude and style of Clark’s team, known as The Babes Babes Babes. Together, they have received acclaim from Bon Appetit, Food & Wine Magazine and Tasting Table, Martha Stewart (American Made Honoree, Brand), Crain’s (“20 in their 20s”) and Forbes Magazine who named her “The Best Pastry Chef Under 30” (on their list of “30 under 30”).

In 2017, the SBDC recognized Bon Bon Bon as one of the best small businesses in Michigan, and Alex received the high honor of the Young Alumni Achievement Award from Michigan State University. In July of 2017, Bon Bon Bon will open a new landmark location on Joseph Campau Avenue in the heart of Hamtramck, in tandem with the company’s three-year anniversary, marking a new chapter for the sweetest company in Michigan.

When she’s not at work, Alex enjoys raising bees and maintaining the purple edible garden on her roof. She is an avid swimmer, Ironman triathlete and passionate supporter of animal rescue