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# The Back In The Day Bakery Cookbook





## Synopsis

New York Times best sellerSouthern Independent Booksellers Alliance Cookbook of the Year Å Fire up your oven with recipes Food & Wine calls â œdown-home and fabulous . . . classics with a little something extra.â • Nationally recognized and locally adored for its decadent homespun desserts and delicious rustic breads, Back in the Day Bakery is a Savannah landmark. As Paula Deen says in her foreword, Cheryl and Griff Day â œbake decadent treats, but they also bake wonderful memories that stay with you forever.â • To celebrate the bakeryâ ™s tenth anniversary, this duo has written a book filled with customersâ ™ favorite recipes. Itâ ™s packed with Cheryl and Griffâ ™s baking know-how plus recipes for their famous Buttermilk Biscones, Old-Fashioned Cupcakes, Chocolate Bread, Cinnamon Sticky Buns, Sâ ™more Pie, Almond Crunchies, Drunk Blondies, Pinkies Chocolate Lunch-Box Treats, Rustic Cheddar Pecan Rounds, and much more. Irresistible full-color photographs of food and behind-the-scenes bakery shots will give readers a glimpse into the sweet daily life at the bakeshop. Celebrating family traditions, scratch baking, and quality ingredients, The Back in the Day Bakery Cookbook is like a down-home bake sale in a book.

## **Book Information**

Hardcover: 272 pages Publisher: Artisan; First Printing edition (March 6, 2012) Language: English ISBN-10: 1579654584 ISBN-13: 978-1579654580 Product Dimensions: 7.6 x 0.9 x 9.8 inches Shipping Weight: 2.2 pounds (View shipping rates and policies) Average Customer Review: 4.7 out of 5 stars Â See all reviews (454 customer reviews) Best Sellers Rank: #73,345 in Books (See Top 100 in Books) #104 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > South #232 in Books > Cookbooks, Food & Wine > Desserts #294 in Books > Cookbooks, Food & Wine > Baking

#### **Customer Reviews**

I stumbled upon this book a few weeks ago and fell in love with it! I am a scratch baker myself, self taught just for the love of it! Thankfully I come from a family who helped show me the way. I love everything about this book. I've made six recipes so far from this book - Brown Sugar Banana Bread, Chocolate Chip Cookies, Red Velvet Cake, Cherry Pie Bars, Sour Cream Coffee Cake and Bacon Jam. I also had the pleasure of going to a baking class here in California with the lovely

Cheryl and Griffith Day and got to sample their Chocolate Heaven Cake, Blueberry Buckle, Drunken Blondies, Coconut Cream Pie, Sweet Potato Cupcakes with Caramel Cream Cheese Frosting, and they made the Bacon Jam too. Everything that I have baked myself from the book as well as what they baked for us that day has been beyond delicious! Most to the point of incredible!! I have to say the Coconut Cream Pie was the best I have ever tasted as well as the Red Velvet Cake. I have made about 5 different red velvet recipes trying to find one that is perfect and their recipe is finally the winner! I tried Paula Deen's, Bobby Flay's, Alton Browns, etc. and their recipe blew them all away. I also have to say that I made the Cherry Pie Bars thinking they would be good but wasn't expecting anything spectacular but they were. I wound up using a mix of cherries, blackberries and raspberries from Trader Joe's and the guys that tasted it said I should enter it into a contest somewhere, it's that good! Don't even get me started on the Bacon Jam! It is one of the best things I have ever tasted! I personally thought it sounded weird and thought the bacon might be rubbery or something after all that cooking down with the liquids but it isn't.Truly this is the first book I have ever owned that I feel I could bake everything from.

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