

# BAKED IN BOSTON

BY CATHERINE DRY

*You say cannoli, I say Mike's. You say pies, I say Petsi's. You say sticky buns, I say Clear Flour. Add a slew of first-rate bakeries, from Dancing Deer Baking Company to Vicki Lee's, Rosie's Bakery, Hi-Rise Bread Company, Japonaise Bakery and Café, Lakota Bakery, and the newly opened B&R Artisan Bread, and Boston starts looking a lot like Paris—sans attitude.*

*In fact, baked goods and Boston have a long history, with Boston cream pie (the official dessert of the Commonwealth) dating back to the 1850s. But while tradition makes a great apple pie, what about innovation?*

*Boston is baking as we speak: here we introduce you to three new places that will treat your sweet tooth right. All are part of a new generation of bakers and pastry makers entering the scene through small neighborhood stores, farmers' markets and year-round farmstands. To judge from enrollment figures at the Cambridge School of Culinary Arts, more good stuff is coming our way: the thirty-seven-week professional pastry program sold out in September, is almost full for January, and already has applications for the Fall.*

*Three new bakers on the block make life in the Boston area all the sweeter. Add them to your list of favorites.*

## Bread & Chocolate

Eunice Feller is one of the recent Cambridge School of Culinary Arts graduates who have put their education straight to work.

Eunice finished school in June 2006 and by October she had already opened **Bread & Chocolate** bakery café in Newtonville and gotten used to the grueling hours of a baker's life.

With the help of two pastry chef assistants and a husband (who helps her stick to the budget), Eunice makes everything from scrumptious blueberry-laden muffins, to chocolate-ginger scones, European inspired pastries and gorgeous buttercream cupcakes with a retro swirl on top. Eunice has an MFA, and there is a sculptural quality to her pastries that makes you feel sorry you have to eat them, until you do.

Her aim is simple: to create an awesome neighborhood bakery. Nothing goes in the display case unless it is "spot on," and a good day is measured by the number of little fingerprints smudging the glass by closing time. On a recent afternoon, all the evidence suggested kids are catching on to the new sweets coming out of Newtonville.

Visit the Bread & Chocolate bakery café at 108 Madison Avenue in Newtonville (Tel: 617-243-0500) or visit the website at [www.breadnchocolate.com](http://www.breadnchocolate.com).



## RECIPE

### CINNAMON STICKY BUNS courtesy of Roberta L. Dowling, CCP

#### For the Dough:

2 T. yeast	1 cup sugar
Pinch of sugar	4 eggs, beaten
1 cup warm water	1 cup butter, softened
1 cup lukewarm milk	2 t. salt
1 t. vanilla	6 - 6½ cups flour

Preheat oven to 375° F.

Dissolve yeast with a pinch of sugar in warm water (110°); allow to bubble.

In a mixing bowl, place milk, vanilla, sugar, eggs, butter, and salt. Mix well. Add yeast.

Add 3 cups flour and stir until smooth. Add enough flour to make a workable dough.

Knead 10 - 12 minutes, adding more flour as necessary.

Let rise in a greased bowl until doubled. Punch down.

Roll into a rectangle 18 x 14 inches.

#### For the Topping:

1½ cups butter	1½ cup dark brown sugar
cup white sugar	1 cup corn syrup

Melt butter; stir in sugars and add corn syrup. Spread on bottom of two 9 x 13 inch baking pans.

#### For the Filling:

1 cup brown sugar, packed	½ cup butter, melted
3 t. cinnamon	1 cup pecans, chopped (optional)
½ cup raisins, optional	

Brush dough with melted butter. Mix brown sugar with cinnamon and sprinkle with raisins and nuts over dough.

Roll lengthwise, lightly pressing. Pinch edge to seal.

Cut into 16 slices 1¼ inches thick.

Place slices in prepared pans. Proof until almost doubled. Bake for 30 - 40 minutes on lower oven shelf. Remove from oven and let sit 3 minutes. Invert onto tray or rack, scraping sticky topping over rolls.

### Everyday Homemade

After thirty-seven years in the insurance business in California, Donna Benson decided to head east and turn her baking hobby into a full-time proposition. In a spectacular case of culinary reverse migration, Donna found herself falling hopelessly in love with New England (New Braintree, to be exact). "It's the seasons," she says. California may have a nice Mediterranean climate, but New England has summer, winter, spring and fall.

She and Sue Christian converted their unfinished basement into a professional dream kitchen with Viking ovens and multiple refrigerators. Every morning, Donna bakes cookies, brownies, pies and tarts that Sue sells at farmers' markets in the Worcester area, farmstands and some local restaurants. As the name suggests, all are made from seasonal ingredients procured from local farms.

**Everyday Homemade** is all about classic, comfort-style baked goods of the kind you'd make at home. Only a thousand times better. Recently, one customer ordered twenty packages of Donna's apricot date bars so he would not have to go the winter without them. Another man was overheard saying: "I didn't know a brownie could taste so good."

Until the farmers' markets open again, Everyday Homemade baked goods are available at Howe's Markets in Paxton and Holden. To be added to their contact list, send a fax to 508-867-0520 or call 508-867-0510.



Leslie Wolf Baking

Pastry-lovers rejoice: Leslie Wolf is baking again. It had been some years, and two kids, since Leslie plated desserts at **Harvest** and started the pastry department at **Clear Flour**, when word of a new farmers' market in Belmont got her thinking.

Soon enough her kitchen was licensed and fresh fruit tarts started coming out of the oven. Scones were quick to follow and so were biscotti—delivered to the Belmont market from the back of her car by the chef herself. Her rustic scones (varieties include apricot-almond, blueberry-lemon, and cranberry-currant) are healthier and moister than most because they are half white-flour, half oats.

With the Belmont market closed for the season, Leslie plans to do some limited catering of scones and tarts until spring returns. She can be reached at 617-489-1838.



*Catherine Dry was born and raised in Philadelphia. After studying Italian Literature at Wesleyan University and International Economics at the Fletcher School, she returned to her first passion and entered the food world. She has worked at Formaggio Kitchen in Cambridge as a cheesemonger and as a Program Manager at Oldways Preservation Trust, a food issues think tank in Boston. She is currently Director of Marketing for Jody Adams at Rialto.*



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