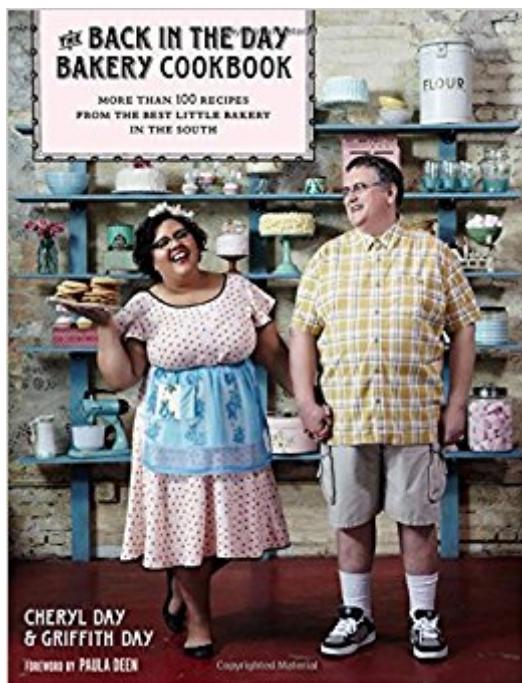


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The Back In The Day Bakery Cookbook



Synopsis

New York Times best seller Southern Independent Booksellers Alliance Cookbook of the Year
Fire up your oven with recipes Food & Wine calls "down-home and fabulous . . . classics with a little something extra." 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 "bake decadent treats, but they also bake wonderful memories that stay with you forever." To celebrate the bakery's tenth anniversary, this duo has written a book filled with customers' favorite recipes. It's packed with Cheryl and Griff's baking know-how plus recipes for their famous Buttermilk Biscones, Old-Fashioned Cupcakes, Chocolate Bread, Cinnamon Sticky Buns, S'mores 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

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Customer Reviews

Home bakers first and bakery owners second, Paula Deen darlings the Days here inventory recipes for every season and sweet tooth that even the most amateur among us can feel comfortable in attempting: cinnamon-sugar-doughnut muffins, Mexican hot chocolate shortbread, and a shortcut piecrust that the Days promise will impress. Necessary special tools are clearly noted, and the tips,

commentary, and notes are as fun to digest as these southern sweets look to be. One particularly funny inclusion is a customer's ode to the "Pecan Sandra," written after not finding his favorite cookie in the cases. The book is as pleasantly, cohesively stylized and visually appealing as the Days' Savannah outpost. Drool-inducing photos featuring the impressive yet decidedly unfussy baked goods (with a special section devoted to savories as well, such as baked eggs and pancetta-fontina bread pudding) placed beside carefully culled vintage kitchenware and objets d'art of the cooking persuasion are works of art in themselves. --Annie Bostrom

"Down-home and fabulous, the recipes . . . are classics with a little something extra." *Food & Wine* "A delightful marriage of the sweet and savory . . . Cheryl and Griff honor these time-tested classics even as they infuse them with vibrant, unpredictable layers of flavor." *Savannah Magazine* "Beautifully photographed and charmingly conversational, and full of recipes I'm dying to try." *Minneapolis Star Tribune* "Old-fashioned American treats with a healthy dose of Southern flair. . . . A well-rounded baking book suitable for home cooks of all levels." *Library Journal* "Impressive yet decidedly unfussy baked goods." *Booklist* "Their recipes are easy, but irresistible." *Toronto Globe and Mail* "Down-home and fabulous, the recipes . . . are classics with a little something extra." *Food & Wine* "A delightful marriage of the sweet and savory . . . Cheryl and Griff honor these time-tested classics even as they infuse them with vibrant, unpredictable layers of flavor." *Savannah Magazine* "Old-fashioned American treats with a healthy dose of Southern flair. . . . A well-rounded baking book suitable for home cooks of all levels." *Library Journal* "The tips, commentary, and notes are as fun to digest as these Southern sweets look to be . . . Impressive yet decidedly unfussy baked goods." *Booklist*

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. Everything! There is so much love in this book and the recipes are ones that you will treasure. There is nothing really fancy about it, they don't try and reinvent the wheel, these are just incredible good old fashioned American desserts that have stood the test of time and will hopefully continue to inspire new generations to get back to scratch baking rather than buying manufactured baked goods that are filled with artificial ingredients and certainly made with no love. Do yourself a favor and get this book!!! It's written for anyone, whether you bake all the time or haven't ever made anything from scratch. This is certainly one that will never sit on a dusty shelf! Update June 2014 - I've now made 30+ recipes from this book and it remains my very favorite baking book! They've all been great recipes! Many I have made several times over.

My husband is from North Carolina and we have lived in Hawaii for 40 years. I'm always on the lookout for good Southern cookbooks because he's very appreciative when I make Southern food. Cheryl and Griffith Day, authors, own Back in the Day Bakery in Savannah, so this cookbook caught my eye. I took a chance and preordered it back in March. And boy am I glad I did! My husband says it's "just like back home cooking!" I've tried several recipes so far and every one has turned out beautifully. The recipes are very easy to follow, ingredients are "every day" items you probably already have in your pantry. All I had to purchase was mace, whole nutmegs, and cardamom. But it's well worth it because these are used in several recipes in this book. I've made the sweet potato pie twice and my family absolutely loves it. I'd never even eaten a sweet potato pie before, so I had no idea what it would taste like. Wonderful! So easy to bake. Their homemade jam recipe is so easy and instructions are thorough and detailed. I made it using strawberries, both fresh and frozen.

Turned out great both times. So much better than store bought. I've made the Southern Corn Cakes, Baked Vanilla Custard, Bourbon Pecan Pie (to die for!), Bourbon Bread Pudding (my Mom's favorite), and Blueberry Biscones with Lemon Glaze. Their special recipe for shortcut piecrust is amazing - buttery, flaky and so very easy to prepare. My next treat will be the lemon bars. Can't wait! Everything I've baked so far was perfectly yummy! I never considered myself a baker, but with successes like these, I've come to love baking and making treats my family enjoys.

Have many cookbooks, this one is my all-time favorite. What a fun cookbook; turned up the inspiration dial to play with recipes and bake - daily. The mouthwatering pictures, helpful hints & writing style between recipes kept me interested, as well as reminded me how much I enjoy baking. Read reviews & was on the fence, but am so glad I ordered it. Have baked several treats from it. There are so many helpful tips for beginners & seasoned bakers to help achieve the best results. Know how sometimes you get a good book that's hard to put down & you want to read it from cover to cover? That's what this cookbook reminds me of, except also going back to savor bits and pieces of it (the recipes). My co-workers have always mentioned how much they love my cookies, however the chocolate chip cookies with fleur de sel (French Sea Salt) were taken to a whole new level did (however added chopped nuts to the recipe, as love the texture/taste). Checked out the Blueberry Buckle & preferred that over my old recipe. Never thought of adding parchment paper to the bottom of the pan & that worked great. Have baked several of the other recipes. So far they've all turned out to be Divine creations that disappeared within hours of their debut from the oven. The Old Fashioned Cupcakes are TENDER, light & fluffy yet MOIST & downright addictive. Most homemade cake recipes from upscale cook books I've tried, usually turn out dense, & without the fabulous flavor of this one, this one is perfect! Planning to bake the Mexican Hot Chocolate cookies next, in addition to the Cranberry Orange Muffins. Have a cranberry orange buttermilk recipe I already love, yet curious to see how these taste in comparison. Unable to recommend this book highly enough. Perhaps someday I'll be able to visit their bakery in Savannah, meanwhile have a little taste of their heavenly goods at my fingertips - via their cookbook. Thank you to the authors/owners for a great, inspirational cookbook.

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