

[Free read ebook] Back in the Day Bakery Made with Love: More than 100 Recipes and Make-It-Yourself Projects to Create and Share

## Back in the Day Bakery Made with Love: More than 100 Recipes and Make-It-Yourself Projects to Create and Share

Cheryl Day, Griffith Day  
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**Cheryl Day, Griffith Day : Back in the Day Bakery Made with Love: More than 100 Recipes and Make-It-Yourself Projects to Create and Share** before purchasing it in order to gage whether or not it would be worth my time, and all praised Back in the Day Bakery Made with Love: More than 100 Recipes and Make-It-Yourself Projects to Create and Share:

26 of 26 people found the following review helpful. A delicious sequelBy Anne OmniussI checked this book out from the library and there were so many recipes I wanted to try that I ended up buying a copy. I also own their first cookbook. I've already made the jam muffins which are out of this world yummy! They are basically the muffin equivalent to a jelly doughnut. I've also made the salted caramel popcorn, the raspberry corn muffins and the sweet

potato and lemon bread. All incredibly delicious. My only caveat is that the muffins make way more than the recipe says if you use a standard muffin pan. I got 18 of the jam muffins and two dozen of the raspberry corn muffins, when the recipe was only supposed to make a dozen. I freeze the extras but if you've got a small family, you might want to cut the recipes in half. This book has a few more savory recipes that the first one and a few cute craft ideas but it's a very similar book. If you liked the first Back in the Day book you will enjoy this one too.<sup>72</sup> of 74 people found the following review helpful. Excellent book! Everything really IS "made with love" ...By Blaise Doubman

First of all – this is Cheryl and Griffith's 2nd book. Their first one is fabulous. I DO think that their first one was a little more "sweet" based, and this one a little more "savory" focused – but hey – together it's the perfect balance. Although, I'm a fan of both, even when standing alone. This book, much like their first, is filled with handcrafted, scratch-made and lovingly put together recipes. Each and every recipe is "made from scratch" and written and developed with love. OH – and did I mention that scattered throughout the book are "recipes" for CRAFTS!?

The book is divided into eight main sections. The Beginning of a Great Day, Everyday Cakes, Pie Day, Your Day-ly Bread, Holidays and Celebrations, Saturday Supper Club, A Satisfying Treat Saves the Day and Make It For a Rainy Day. (Get the "DAY" connection – Cheryl and Griffith DAY – you did!? Ok – good... Ha!) First of all – when flipping through the book you will notice the beautiful photographs – I mean, gorgeous pictures with some of the best "antique" items in the backgrounds... I'm a believer in "it's all about the details" – and this book and its photos hit that head on! Just some of the delicious recipes that can be found in the book are... "Jam Muffins" (page 15) which taste like jelly filled donuts – in muffin form! How bad can that be?! I've had these for breakfast more than a few times, and they really get better after the first day. The jelly and the muffin "get to know each other" and (dare I say) get even more MOIST and delicious. (Page 17 – I love buttermilk too...)"Chocolate Bubble Loaf" (page 31) is not only fun to make and eat – but fun to say! Say it with me "Chocolate Bubble Loaf" – "Chocolate Bubble Loaf"! Isn't that fun!? What is a "bubble loaf"? It's like "monkey bread" – a pull apart loaf that can be shared – and so fun for entertaining! I'm going to be honest here... the first time I made this... I ate it all. Every "bubble" – every crumb. It's delicious, and so easy to make! "Banana Chiffon Cake with Banana-Cream Cheese Frosting" (page 65) is quite possibly the moistest cake I've ever had. (Yes – I use the word MOIST. I know a lot of people don't like it – but I do – get over it...) The bananas in this cake make it the PERFECT "make ahead" cake because once it sets overnight – wow! Delicious, and full of so much flavor, you won't believe it! AND the "Banana Cream Cheese Frosting"! You might want to make a double batch. One batch to frost the cake – the other batch to eat, straight from the bowl with a spoon. "Ginny's Chocolate Chip Cake with Classic Buttercream" (page 68) is on my list "to make" – and SOON. It's a delicious butter cake with chocolate chips in the batter, and then frosted with chocolate buttercream frosting. I can't wait to try this! "Lemon Poppy Seed Cake with Lemon Glaze" (page 76) really hits the spot when I'm wanting my "lemon fix". For those who follow me on my social media links, you know – I LOVE LEMON! This is delicious – and really fresh tasting! AND speaking of lemon and fresh tasting and needing a "lemon fix" – flip to page 81 – "Lemon Pudding Cakes"! Heavenly! Like lemon!? You will melt over these delicious little cakes... "Baby-Cake Party Hat" (page 87) CRAFT ALERT – CRAFT ALERT! Remember when I said there were also CRAFTS involved – scattered throughout the book and in between the recipes? This is the first one – and it's adorable! Perfect for a child's birthday party – and so easy to assemble! Great idea... "Banoffee Pie" (page 96) is delicious and was gobbled up when made for a local "pot luck" dinner. "Where did you get this recipe?" and "How did you make this crust? Is that pecans!?" Was most of what was said... after everyone explained that they wanted it again at the next potluck! It's delicious – and EASY with only SIX ingredients! "Cornmeal Sandwich Buns" (page 135) are quickly becoming a family favorite around here! My Grandma and I have been looking for the perfect recipe for homemade hamburger buns...and we found it with these! The cornmeal really adds a certain "flavor" and texture that really adds to the finished product. "Sweet Potato Lemon Bread" (page 142) because – LEMON! LEMON and sweet potato BREAD!? Yes, and it's delicious! I'm looking forward to making this for their suggested use of the "Thanksgiving Sandwich" idea detailed in the book. "Snack Pocket" (page 149) CRAFT ALERT – CRAFT ALERT! Make a snack pocket out of fabric – it's a genius idea and the "recipe" can be transformed into using about any kind of fabric and stitch! "Caramel Cake with Salted Caramel Frosting" (page 160) IS ONE OF MY FAVORITE CAKES EVER! I love anything salted caramel – and this caramel CAKE with the salted caramel FROSTING – delicious! I highly recommend this with a delicious cup of strongly brewed coffee...which is how I first enjoyed this. "Beans and Corn Bread Cobbler" (page 204) is a genius idea that I honestly wish I would have thought of... my Grandma said she DID...but that's up for discussion. My Grandma loves beans and cornbread – why not combine them into a "casserole" type dish, and turn up the volume!? Classic "comfort food" recipe. "Lunch Canister" (page 226) CRAFT ALERT – CRAFT ALERT! This is a fabulous and fun way to use antique / vintage flour, sugar canisters. I want one... I may try this soon... Perfect conversation piece for the office... "PB J Sammies" (page 250) are delicious! I used strawberry jam in mine – perfection! "Cotton Candy Meringues" (page 252) are amazing! I may never eat cotton candy the "normal way" again. These are so much fun to make (and easier than the normal way of making cotton candy) and taste even better than the "circus" treat! I think these would be fun dyed different colors and cut out with different shaped cookie cutters! AND – no flour – perfect for those who are "Gluten-free"! "Star Brownies" (page 254) are quite possibly the best brownies I've ever tasted. RICH,

fudgy, packed with flavor and super easy to make... Yes – you need to beat the batter 100 times after each egg addition. BUT – it’s a workout for your arms – and I need all the extra exercise I can get! Ha! ;) These have been made several times... and they are gobbled up almost immediately. “Lemon Buttermilk Fudge” (page 260). I love lemon. I love buttermilk. I love fudge. That is all... ;) “Apple Butter” (page 274) is by far one of the best recipes for apple butter I’ve ever found. I don’t know if it’s the mixture of spices, or what – I think it is – but DELICIOUS! Some of the other delicious recipes that fill this book are, “Raspberry Corn Muffins” (page 18), “Cinnamon Walnut Bread” (page 29), “Eggnog French Toast” (page 41), “Very Berry Bundt Cake with Buttermilk Glaze” (page 55), “Strawberry Buttermilk Cake” (page 74), “Pineapple Upside-Down Cake” (page 84), “Orange Buttermilk Pie” (page 100), “Blackberry and Apple Pie” (page 106), “Razzleberry Crisp” (page 115), “Sorghum Whole Wheat Bread” (page 131), “Buttermilk Dinner Rolls” (page 134), “Cibatta Rolls” (page 138 – and made easy with “step by step” photos), “Savory Rosemary Lemon Shortbread” (page 145), “Baby Cakes with Vanilla Meringue Buttercream” (page 152), “Alabama Lane Cake” (page 177), “Buttermilk Brown Sugar Cheesecake with Sorghum-Caramel Pecans” (page 187), “Sweet Potato PotPie” (page 202), “Spoon Bread” (page 210), “Pizza the Day Way” (page 213), “Chive Parmigiano-Reggiano Popovers” (page 219), “Honey Oat Cookies” (page 232), “Key Lime Shortbread Cookies” (page 236), “Decorated Sugar Cookies” (page 246 and made super simple with “step by step” how-to photos on decorating), “Salted Caramel Popcorn” (page 259), “Blackberry Lime Jam” (page 269), “Vidalia Onion Marmalade” (page 272), “Pickled Red Onions” (page 277) and “Homemade Syrups” (page 286). Well – I could go on and on and on, (and some might say I have) but just trust me – BUY THIS BOOK! I highly recommend it for those who love sweet, savory, Cheryl and Griffith Day and delicious “made from scratch” food with love... 5 of 5 people found the following review helpful. Amazing and delicious recipes that turn out beautiful By Lolly's Mom I love this cook book. I saw it and flipped thru it at my boyfriend mom's house and decided I had to buy it. My boyfriend's favorite cake is caramel cake so I made the Caramel Cake With Salted Caramel Frosting...delicious!!! Also made the Buttermilk Waffles With Candied Bacon for breakfast...unbelievable!!! We has some serious sugar food this weekend:-). Easy to follow and the results are just plain yummy.

Cheryl and Griffith Day, authors of the New York Times bestselling *Back in the Day Bakery Cookbook*, are back with more recipes to make with love. Who needs store-bought when baking things at home is so gratifying? In this follow-up to their smash-hit first book, the Days share ways to lovingly craft not only desserts, but also breakfast pastries, breads, pizza, and condiments. The book features more than 100 new recipes, including some of the bakery's most requested treats, such as Star Brownies and the Cakette Party Cake, as well as savorys like Chive Parmigiano-Reggiano Popovers and Rosemary Focaccia. Cheryl and Griff share their baking techniques and also show readers how to put together whimsical decorations, like a marshmallow chandelier and a best-in-show banner. With pure delight woven throughout the pages, *Back in the Day Bakery Made with Love* is sure to please Cheryl and Griff's fans nationwide.

“Baking magic.” —Southern Living “Sensational, homey desserts.” —Food Wine “Fancy but friendly.” —Redbook “New-fashioned twists on time-tested favorites, from cookies to crisps to cake. Tip: it’s best read with a cold glass of milk.” —Country Living “Fancy but friendly.” —Redbook “A winning blend of tasty recipes and easy crafts.” —Library Journal, starred review “This is a terrific sequel, and fans of Southern baking (not to mention baking in general) will want to add it to their collection.” —Publishers Weekly “‘Scratch-baked’ delights. . . . Comforting love at first bite.” —BookPage “Back in the Day Bakery has been a monumental success in creating a wonderful community through scratch cooking. This book enables you to use that same sensibility at home to reconnect to Southern baking.” —Hugh Acheson, chef and author of *A New Turn in the South* “Cheryl and Griff Day continue to share the love and homemade goodness in their second cookbook. If you thought it just couldn’t get any better, you’re in for a treat. Warning: Eat before reading!” —Carla Hall, cohost of *The Chew* and author of *Carla’s Comfort Foods* “The Days’ hearts shine through in each and every page of this book as they share their joy for helping people live a handmade life—their book is positively made with love.” —Angie Dudley, blogger of *Bakerella.com* and author of *Cake Pops* “Cheryl and Griff Day’s new book shows us how to fill everything we bake with the secret ingredient in all great food: love.” —Grace Bonney, blogger and author of *Design\*Sponge at Home* “There’s a special sorcery Cheryl and Griff Day perform at *Back in the Day Bakery*, the Savannah landmark where butter and sugar, memory, and community come together to create a sense of enchantment and wicked fun. In *Made with Love*, the Days finally reveal the secrets to their handmade pursuit of happiness, from the unfailingly practical—don’t wash strawberries before freezing—to the alluringly whimsical: Let chandeliers made of marshmallows into your life, too!” —Matt Lee Ted Lee, authors of *The Lee Bros. Charleston Kitchen*