

Independent, locally owned and operated!

www.lamorindaweekly.com 925-377-0977

Published December 17th, 2014 Lamorinda's Specialties of the House

By A.K. Carroll



Holiday sugar cookies Photo courtesy SusieCakes

It's the middle of December and the holiday pressure dial is on high. You're getting ready to knock out a seasonal book club, family brunch and an ugly sweater party all in one weekend. But what about the holiday bake sale? The Christmas cookie exchange? Snacks for the Snow Ball? Nibbles for New Year's Eve? No time to bake yourself, but looking for something with a little more sentiment than a frozen pie from Safeway? Look no further. Lamorinda's where it's at for bakery treats made with the same love and attention you'd give them yourself ... if you had the time.

Two years and counting, SusieCakes of Lafayette may be the unexplored answer to your holiday treat needs. All of SusieCakes' baked goods are made from scratch in small batches each day. The decadent texture and flavor of their Europeanstyle buttercream frosting is sure to wow family and friends alike. General manager Lisa Roa

recommends this season's pumpkin cheesecake or specialty carrot cake, filled with a praline pecan filling and topped with cream cheese frosting. SusieCakes also makes holiday frosted sugar cookies, bite-sized mini cupcakes and a chocolate candy cane cake with real crushed peppermint. Stop by their shop to select something sweet. SusieCakes is located at 3598 Mt. Diablo Blvd. For information, call (925) 299-0210 or visit www.susiecakes.com/lafayette.

Don't let the name deceive you, Orinda's Republic of Cake offers more than gingerbread Meyer lemon, chocolate peppermint, and almond cranberry cupcakes this holiday season. Owner Peter McNiff is also making traditional homemade pies served in flaky all-butter crusts. Pies vary from cranberry-apple to pumpkin custard to maple pecan, and can be ordered by phone or online. And if you're in a pinch for a purchase, there are always cupcakes. McNiff's favorite is Sam's Very Messy Cupcake, a special sweet treat with its own special story. Republic of Cake is located at 2 Theatre Square, Suite 151. For info, call (925) 254-3900 or go to www.republicofcake.com/orinda/index. html.

Moraga may have one of the East Bay's best-kept secrets in pastry artist Kitty Wong, two-year owner of Kitty Wong's Pastry Shop. Though Wong specializes in special occasion and wedding cakes, she can also whip up decorated sugar cookies, mini tartlettes, mini cream puffs, cake pops and macaroons with flavors ranging from raspberry rose to cranberry orange to pomegranate and pumpkin spice. Her parents are currently digging her mini cheesecakes with cranberry orange sauce. Wong's products are an edible art to grace your holiday table. Check out Kitty Wong at www. kittywongpastry.com or call (925) 285-5812 for information.

Already had your fill of processed flour and refined sugar this holiday season? Looking to bring a goodie that is both good and good for you? Check out East Bay mama Sharon Girdlestone's Lovely Little Cakes, an independent business that produces baked goods with more delicious and less of everything else. "My stuff is usually focused on gluten-free, allergen-free and dye-free," said Girdlestone, who does a lot of baking for families and children. Whenever it's her turn to bring treats, Girdlestone picks nut flour muffins, sweetened with raw honey or fruit and free of gluten and preservatives. "They always shock people," said Girdlestone, "and they're easy to do." Girdlestone also makes gluten-free, vegan and dairy-free pies. Though her baked goods come by order only, Girdlestone delivers for free. Check out Lovely Little Cakes at: www.lovelylittlecakes.net, or call

(415) 730-7500. Nut flour muffins at: http://www.mysustainabletable.com/meals.

And if you're out for a meal and need a treat to take home, Lafayette's Chow has plenty of house-made pies and desserts. The assortment of 9-inch pies includes traditional pumpkin, southern pecan and organic apple, as well as chocolate cream, coconut cream and butterscotch banana cream. If pie's not your thing, try Chow's famous ginger cake or organic apple-cranberry crisp. Chow also offers cookies by the dozen, including gingerbread men and holiday sugar cookies. They can even hook you up with whipping cream, ice cream, chocolate sauce or cookie icing if you're the sort who prefers to add the finishing touches yourself. Pick something up from Chow's Market, or order in advance. All orders require pre-payment and 48 hours notice. Chow is located at 53 Lafayette Circle, (925) 962-2469.

Check out their Christmas menu at http://chowfoodbar.com/ChristmasMenu.pdf.



Sam's very messy cupcake, Republic of Cake Photo provided



Kitty pops from Kitty Wong's Pastry Shop Photo provided

Reach the reporter at: info@lamorindaweekly.com

back

Copyright (C) Lamorinda Weekly, Moraga CA