

Butter Baked Goods: Nostalgic Recipes From a Little Neighborhood Bakery

By Rosie Daykin





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Butter Baked Goods began as a tiny bakery in Vancouver. Opened in 2007 by Rosie Daykin, the bakery is a pink-and-pistachio slice of heaven, its counters overflowing with irresistible treats. Not long after opening, word got out about the bakery's marshmallows, and Butter Baked Goods soon became known as the home of the very best gourmet marshmallow in North America, a delicious morsel that can now be found in more than 300 stores. The recipe for Butter's Famous Marshmallows is just one of the gems tucked inside the pages of this beautiful book. Other recipes include:

SATURDAY MORNING CINNY BUNS & CHOCOLATE PISTACHIO POUND LOAF

MAPLE SNICKERDOODLE SANDWICH COOKIES & DOUBLE CHOCOLATE TOFFEE BISCOTTI

CHOCOLATE BERRY CHEESECAKE BARS & PUMPKIN CHOCOLATE CHIP BLONDIES

BUTTER'S CLASSIC WHITE CAKE & APPLE CAKE WITH MAPLE SAUCE

PEANUT BUTTER AND JELLY CUPCAKES & RED VELVET WHOOPIE PIES

BUTTER'S LEMON MERINGUE TART & SOUR CREAM RHUBARB PIE

CHOCOLATE HONEYCOMB BRITTLE & SURPRISE MOCHA FUDGE

And a whole chapter dedicated to BUTTER CREAMS AND FROSTINGS, with Rosie's top tips for "spreading the love"!

But don't be intimidated! Every recipe in *Butter Baked Goods* has simple instructions written in an accessible and easy-to-follow style, plus tips on how to stock your pantry and your toolbox with everything that you'll need to get started. Everyone can create Butter's delectable desserts—from grandmothers who have been baking all their lives to teenagers making their very first cupcakes. Rosie's baking is not about trickery, flamboyance, or hard-to-find

ingredients, but about great-tasting, homemade treats that celebrate life's milestones: birthdays, Thanksgiving, Christmas, Easter, baby showers, bridal showers, or just that gloomy afternoon when you need a little pick-me-up. Butter Baked Goods showcases nostalgic home baking at its very best.

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Editorial Review

Review

"What a marvelous cookbook! Rosie's exquisite gourmet marshmallows put her on the map (and fly off our shelves at Joan's on Third). Her wonderful *Butter Baked Goods* is an essential, accessible book of baking, filled with Rosie's delicious recipes for classic sweets—and beautiful photography that bring *Butter* home."

—Joan McNamara, owner of Joan's on Third, Los Angeles

"The *Butter Baked Goods* cookbook is as inviting as a bakeshop window. In reading the curated recipes and taking in the enticing photos, you will be convinced you can actually smell the goodies in the oven! Passionate home cooks know that baking is about that treasured process, and Rosie will have you rushing into the kitchen to bake."

—Anna Olson, Food Network host and author of Back to Baking

"From the taste, to the packaging, to the love baked into each item, *Butter Baked Goods* inspire a wonderful sense of nostalgia. These heartfelt, timeless recipes are sure to be enjoyed by generations to come, and with this book, readers can recreate the warmth of Butter Baked Goods in their own home."

—DEAN & DELUCA

"Long before I met Rosie Daykin, I met her baked goods. The tarts, the cupcakes, the cookies, the various delectable bars that were all so incredibly delicious it became soul-crushing to choose one over the other. As regulars, we came to know Rosie—the sweetie behind the sweets—and it wasn't long before we fell in love with her too. She's an amazingly talented woman, and a wonderful human being. Still, if I had to choose between her and one of her Dream Bars, it'd be a tough call. Maybe with this cookbook I can make my own"

-Brent Butt, actor, comedian and creator of Corner Gas

"The lost art of old-fashioned family baking is preserved and made simple, accessible and beautiful in *Butter Baked Goods*. This cookbook is a celebration of the memories shared through baking, with recipes that will have you running back to the cookie jar for more. Rosie has grown her business well beyond the bakery yet preserves the magic, keeping baking as it's meant to be—easy and totally delicious."

—Trish Magwood, chef and author of In My Mother's Kitchen

About the Author

ROSIE DAYKIN is the owner of Butter Baked Goods and has been a passionate home baker since she was six years old. After a successful career as an interior designer, she transformed her dream of opening a bakery into a phenomenal success story. Butter Baked Goods has a bustling little café in Vancouver and Rosie's baked goodies can be found at more than 300 fine retailers around the world. She lives in Vancouver with her husband, Paul; their daughter, India; two fat cats; and a small dog.

www.butterbakedgoods.com

JANIS NICOLAY is an award-winning photographer who has been shooting interiors, lifestyle, and food stories for more than ten years. Her work has been featured in dozens of publications, including *Country Living, House & Home, Travel & Leisure*, and *Vogue Living Australia*. She lives in Vancouver.

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Chocolate Peanut Butter Crunch Cupcakes

When you were little, did your mom ever hide coins in your birthday cake? Mine didn't but my friend Lesley's mom did and I loved it. I am not sure if this was an early indication of my love of baked goods, or cash! I like to think it was the thrill of finding an unexpected surprise. With that in mind, I decided to stash a little peanut butter in the centers of these cupcakes. I find it goes down a little easier than a dime.

2 1/2 cups all-purpose flour

1 1/4 cups dark cocoa

1 1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup smooth peanut butter

1/2 cup butter, room temperature

1 cup granulated sugar

1 cup dark brown sugar

3 large eggs

1 1/2 cups whole milk

1 cup sour cream

2 teaspoons pure vanilla

FROSTING

Peanut Butter Butter Cream (page 135)
Deep Dark Chocolate Butter Cream (page 133)
1/2 cup dark chocolate chips
1/2 cup Rice Krispies

If you prefer crunchy peanut butter, feel free to use it for the peanut butter center—but be sure to use smooth for the cupcake batter.

Makes: 18 cupcakes

You Will Need: 2 muffin pans lined with paper liners, large ice cream scoop, 2 (14-inch) piping bags, one fitted with a large round tip, one fitted with a large star tip

- 1. Preheat the oven to 350°F.
- 2. Onto a large piece of parchment paper, sift together the flour, cocoa, baking soda and salt. Set aside.
- 3. In a stand mixer fitted with a paddle attachment, cream 1/2 cup of the peanut butter with the butter and both sugars, on medium to high speed until light and fluffy. Scrape down the sides of the bowl.
- 4. Add the eggs one at a time and beat well after each addition. Scrape down the sides of the bowl several times.
- 5. In a liquid measuring cup, whisk together the milk, sour cream and vanilla to combine.
- 6. Turn the mixer to low and add the dry ingredients in three parts, alternating with the liquid ingredients in two parts (begin and end with the dry). Scrape down the sides of the bowl several times to make sure everything is fully combined.
- 7. Use the ice cream scoop to fill each paper liner about three-quarters full with batter. Use two small teaspoons to push 1 teaspoon of peanut butter into the center of the batter and make sure it is fully covered

hv	batter.

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Gregg Spencer:

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Ester Beckles:

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