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Butter Baked Goods: Nostalgic Recipes From A Little Neighborhood Bakery



Synopsis

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 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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Customer Reviews

"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. 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." Rosie's 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

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.www.janisnicolay.com

I seem to have had a run of bad luck over the last few months with pre-ordered cookbooks. There is never a Look Inside and usually no reviews either, so you have to go by instinct. The last three or four in a row that I've ordered have not measured up - to the point I vowed I would never preorder another book. Luckily, I forgot about *Butter Baked Goods: Nostalgic Recipes From a Little Neighborhood Bakery*. My copy arrived about a week ago. Since then I've read every word at least twice, gone over the recipes three times and even baked a few things. Let me tell you what's inside the cover and what I've found. The book is very pretty, one of the nicest I've had in a bit, with gorgeous rose patterned end papers that match the wallpaper in author Rosie Daykin's Vancouver bakery. There is a full-page color photo for every recipe. The recipes are well laid out, with ingredients and any special equipment required listed in the left column of the page while directions appear in the right and nearly all take up just a single page. The book includes 99 recipes plus one page of variations on Daykin's marshmallow recipe and a recipe for "Six Minute Cake" - also known as Whacky Cake - that appears in her introduction. I did need to hunt up my reading glasses, mainly for the rose-pink type headings appear in. The book is divided into 14 sections of interest, five that are preparatory material (an Introduction, The Pantry, Tools of the Trade, Methods to My Madness, Getting Ready to Bake). Nine chapters of recipes follow. I'll list each of those below along with the recipes that each includes and my comments.

CHAPTER 1 - Muffins, Scones, Cinny Buns and Loaves

Twice-A-Week (Morning Glory) Muffins
Lemon Poppy Seed Muffins
Little Pumpkin Pecan Muffins
Mixed Berry Crumble Top Muffins
Rhubarb and Almond Muffins
Pineapple Coconut Scones
Butterscotch Maple Pecan Scones
Apricot White Chocolate Scones
Apple Bacon Cheddar Scones - TEST RECIPES

Saturday Morning Cinny Buns - contains chunks of peach instead of raisins
Chocolate Pistachio Pound Loaf - only recipe in the book that calls for pistachio paste
Banana Chocolate Loaf
Grandma Daykin's Zucchini Loaf

The Lemon Poppy Seed and Little Pumpkin Pecan Muffins are two of the three bite-sized recipes that appear in the book. Others are larger than usual,

to say the very least. I was particularly attracted by the flavor profiles of Daykin's scone recipes, but found the size of her scones way beyond huge. These are positively GINORMOUS - easily the largest scones I have ever heard of!

TEST RECIPE NOTES, APPLE BACON CHEDDAR SCONES -

All of Daykin's scone recipes start with 5 cups of flour, the largest scone recipes I have seen anywhere. They also are extremely short, including 1 1/2 cups (three quarters of a pound!) of butter in each recipe. From these very large recipes Daykin cuts a mere one dozen scones, rolling her dough an inch high and cutting 3 1/2 inch rounds for scones that will bake up at around 4 inches in diameter and 1.5-2 inches high. Scones, like Southern biscuits, do not keep particularly well and are best eaten on the day that they are made. Unless you are feeding an army, this recipe is simply much too large to be practical in all but the very largest households. I started by cutting the recipe in half. Instead of rolling and cutting the resulting dough, I used a scone-shaping trick that I picked up at King Arthur Flour a while back. Divide your scone dough in half. Shape each half into a circle about 6 inches across on a separate sheet of parchment. Use your bench scraper (or a knife) to divide each round into 6 to 8 wedges, which you can separate or not as you desire. Bake one round. Wrap the parchment loosely around the other, seal it in a ziplock bag and freeze it for up to two months. No need to thaw - just add a few minutes to the baking time. I chose to cut the half of the dough that I baked into 6 wedges, each of which baked up to a very generously sized scone about 3.5 inches from point to edges, 3 inches or so across and an inch high. One scone was plenty to accompany scrambled eggs and they wouldn't have suffered any by being cut smaller yet to provide more servings for a brunch. There are some things other than the size of the recipe that I would change were I to bake these again. Daykin's recipe calls for Granny Smith apples cut in 1/2 inch dice. The apple chunks didn't really have enough time to begin to soften and were a bit lacking in flavor. Next time I'll either use something sharp & tangy that softens more quickly like a Macintosh or use dried apples. In either case, I'll cut the chunks much smaller so there is a wider distribution throughout the dough. I used a regular cut bacon. Next time I'll use a thick-cut bacon instead. And finally, being a Vermonter, the cheese that inhabits my fridge at all times is an extra-sharp white cheddar, which in the amount called for in this recipe overwhelmed the flavor of the apples and bacon. Next time I would opt for something milder, maybe even (sacrilege!) an orange cheddar.

One final note regarding this chapter - Daykin's recipe for Chocolate Pistachio Pound Loaf calls for a mere two tablespoons of very expensive and hard to find *À 8 Oz. Pistachio Paste*, a product like almond paste made from pistachios. Daykin seems to feel that pistachio paste is a must for any pantry. Unless I had previously tasted this recipe and was dying to duplicate it or had a wealth of recipes that called for pistachio paste (I've only seen these from Hermes), this is a recipe in which I

would substitute more readily available almond paste.

CHAPTER 2 - DROP AND SANDWICH COOKIES

The Peanut Butter Sandwich Cookie
The Homemade You-Know-What
Maple Snickerdoodle Sandwich Cookies
Big Sugar Cookies
Oatmeal Cranberry Pecan Cookies (With A Little White Chocolate Too)
The Nutty Chocolate Chip
Chocolate Espresso White Chocolate Cookies
The Gingerstamp - very lightly spiced for the size of the recipe
Sticks and Stones Cookies

When Rosie Daykin names her sugar cookies Big Sugar Cookies, she isn't kidding about the "big" part. While not quite as obscenely enormous as her scones, all of Rosies cookies are well into extra-large territory. A picture of her Oatmeal Cranberry Pecan Cookies shows just 8 cookies on the same baking tray that I would fit a more restrained 12-15. The first three cookies on the list are sandwiched together with some variation of Daykin's extremely high butter ratio buttercream (more on that later) to produce 12 cookies. The remaining recipes, other than The Nutty Chocolate Chip, which produces 30, each produce 24 very large cookies. I am not a proponent of larger than life cookies. Any of these are much too large for a child-size serving - or even one for most adults, the filled ones enough to send your little darling on a sugar high guaranteed to wreck your afternoon and while the flavor profiles are good, some of these recipes are very high fat. Daykin portions her super-sized cookies with a medium ice cream scoop, similar to this [Zeroll Universal Medium EZ Disher Food/Ice Cream Scoop, Blue](#), which holds just over 2 ounces (1/4 cup). Were I to bake any of these cookies, I would use the standard [OXO Good Grips Medium Cookie Scoop](#) that lives in my kitchen instead. That scoops 1.5 tablespoons to produce a cookie about 2 3/4 inches across, far more suitable for little hands.

CHAPTER 3 - ROLLED AND CUT COOKIES

Butter's Shaped Cookies
Butter's Own Graham Crackers
Vanilla Shortbread
Chocolate Caramel Shortbread
Double Chocolate Toffee Biscotti
Tropical Biscotti
Orange Pecan Biscotti

CHAPTER 4 - BARS AND SLICES

The Dunbar
The Dream Slice - TEST RECIPES
Smartie Pants Bar
The Campfire Bar
The Nanaimo Bar
Vunderbar
Peanut Butter Marshmallow Slice
Butterscotch Crispy Bar
Lemon Walnut Bar
Hey There, Doll Face - (Hello Dolly cookies by another name)
Chocolate Berry Cheesecake Bar
Marshmallow Bunny Bits
Brownies
Pumpkin Chocolate Chip Blondies

You'll find some interesting and easy bars here. Many of the recipes included in this chapter bake in a 9 x 9 pan to produce 16 or 20 bars of fairly reasonable size. A few of the recipes, including the one that I chose to bake, bake in a 9 x 13 and are cut larger.

TEST RECIPE NOTES, THE DREAM SLICE

I decided to bake The Dream Slice, a pastry base topped with a filling of walnuts, coconut, maraschino cherries and brown sugar, then frosted with Daykin's buttercream after cooling. The bars were easy to make and went together quickly. However, the addition of the buttercream layer (see below) meant that these bars needed to be refrigerated and, because Rosie uses a buttercream that has such a high ratio of

butter to confectioner's sugar, the frosting does not harden enough to enable the bars to be stacked, even with waxed paper between the layers. These would not be good travelers and would be decidedly messy in a lunch box. I found the buttercream to actually detract from the flavor of the filling, though that did mellow after a couple of days, and the bars to be so exceedingly rich with the thick layer of buttercream that I ended up cutting each of them in half. (They could have been smaller yet.) On a scale of 1-10, I would give this bar no more than a 4. If I were to make it again, instead of the buttercream layer I would use either a standard cookie/pastry glaze (perhaps lemon flavored) or a drizzle of white chocolate.

CHAPTER 5 - BUTTER CREAMS AND

FROSTINGS

Butter's Famous Butter Cream*Butter Cream Variations*Deep Dark Chocolate Butter CreamWhite Chocolate Butter Cream*Lemon Buttercream*Peanut Butter Butter CreamCream Cheese Butter CreamRoyal IcingMarshmallow Fluff FrostingChocolate GlazeIcing, How to Spread (and Pipe) the LoveI had problems with many of the recipes in this chapter. Butter Cream Icing/Frosting comes in lots of variations. Some, like Italian Meringue Buttercream, start with a cooked meringue base. Others, like German Buttercream, begin with a pastry cream base. American Buttercream, uncooked, is fairly lean - about 4 tablespoons of butter for 2 cups of confectioner's sugar. Butter Cream in the UK, also uncooked, tends to sport a ratio of butter to confectioner's sugar of 1 cup butter to 4 cups (just under a pound) of confectioner's sugar. There is Decorator's Buttercream, which uses more heat tolerant shortening in place of butter to allow for intricate decorations and a pure-white color. And then there is Daykin's butter cream - those I've marked with a * contain a 2 full cups of butter, an entire pound, to four cups of confectioner's sugar - also an entire pound for a 1 to 1 ratio of butter to confectioner's sugar by weight. This is not so much a frosting as it is a compound butter, far too rich and calorie laden. The large amount of butter present overwhelms other flavors (see my notes about The Dream Slice), requiring the addition of 2 full tablespoons of vanilla extract instead of the more usual 1 or 2 teaspoons for this amount of frosting. NOTE - One batch of Daykin's pound of butter/pound of confectioner's sugar buttercream is intended to fill and frost but a single 7" cake!This type of buttercream does not travel well. It requires refrigeration and will literally melt off the cake in hot weather - or a hot kitchen for that matter. It is not suitable for piping anything even approaching intricate cake decorations as the heat of your hand will melt the butter in the icing before it ever leaves the piping bag. These are not recipes that I would recommend.

CHAPTER 6 - CAKES

Butter's Classic White CakeButter's Chocolate CakeButter's Carrot CakeButter's Coconut CakeCookies And Cream Cake - a variation of the quick dessert made with chocolate wafers and whipped cream that was one of the delights of my childhood, made with homemade chocolate wafers arranged in a cake shape.Triple Lemon Layer

CakeApple Cake with Maple Sauce - 9 x 13Chocolate Espresso Poundcake - bundtOrange
 Chocolate Ripple Cake - 9 inch deep, single layerNancy's Birthday Cake - frosted Angel Food CakeI
 was tempted to make one of Daykin's cakes. (Butter's Classic White Cake caught my eye. Excellent
 White Cake recipes are few and far between.) There was, however, just one problem. Other than
 the recipes where I have given a pan size, most of Daykin's cake recipes call for two 7-Inch
 Round Cake Pans. Oddly, though I've been baking for more than 60 years and have a large
 collection of cake pans ranging from 4 inches to 16 inches, a 7 inch layer pan is one I've never had
 call for. Yes, I could have used 6 inch pans or 8 inch pans, but I decided to make cupcakes
 instead.In all of these 7-inch pan recipes, Daykin calls for slicing the cooled cake layers through the
 middle to make four layers, a procedure guaranteed to give the inexperienced absolute fits, turning
 what was a lovely cake layer into a mess and inevitably turning that pristine frosting into a
 crumb-laden disaster. Wise bakers will simply bake the batter in four layers to begin with.CHAPTER
 7 - CUPCAKES AND WHOOPIE PIESButter's Vanilla Cupcakes - TEST RECIPEButter's Chocolate
 CupcakesChocolate Nutella High-top CupcakesChocolate Peanut Butter Crunch CupcakesPumpkin
 Caramel CupcakesOde to the Lemon Meringue Pie CupcakesPeanut Butter and Jelly
 CupcakesLime White Chocolate CupcakesRed Velvet CupcakesRed Velvet Whoopie Pies,TEST
 RECIPE NOTES, BUTTER'S VANILLA CUPCAKES - Butter's Vanilla Cupcakes recipe caught my
 eye because it is a variation of the very first cake I ever baked, one I've been turning out for more
 than 60 years in all sorts of shapes and sizes. My great-grandmother's generation knew this cake
 as Number Cake but for the last 100 years or so this has been called 1234 cake - 1 cup butter, 2
 cups sugar, 3 cups flour, 4 eggs . . . Rosie changes the recipe up a bit, swapping out cake flour for 2
 cups of the all purpose (you can use all all purpose or all cake flour too), buttermilk for the sweet
 milk and 1/2 teaspoon baking soda (required by the buttermilk) for part of the baking powder, but
 this is, nonetheless, my dear old friend and faithful standby. There was just one problem with this.
 Daykin claims to get a mere 18 cupcakes from the recipe. I've baked thousands and thousands of
 1234 cupcakes. You get 30 cupcakes if you use all purpose flour and about 24 if you use cake flour.
 (Yes, I fill the cupcake liners pretty well myself, though not quite to the top. I like a rounded top too,
 but those "mushroom" tops are not prize winners, often sticking to the top of the pan, making the
 cupcakes difficult to remove in one piece.)They're just coming out of the oven now. 26 cupcakes,
 not 18. (My son-in-law will be happy!)CHAPTER 8 - PASTRY, PIES AND TARTSButter's All Butter
 PastryShort But Sweet PastryThe Quintessential Butter TartOh, You Nutty TartyButter's Lemon
 Meringue TartLemon CurdStrawberry Rhubarb Almond PieSour Cream Rhubarb PieChocolate Chip
 Walnut PieBumbleberry Pie for AydenChocolate Espresso Pecan PieRaspberry Custard PieGood

Ol' Apple Pie
 The Only Pumpkin Pie
 Shoo Fly Pie
 Daykin's All Butter Pastry recipe is a fairly standard pie pastry done in the UK style with the addition of a dab of vinegar and an egg. Her recipe is huge - 5 cups of flour, an entire pound of butter - to make enough dough for 4 one-crust or 2 double-crust pies. Luckily, extra pie dough freezes well. While all-butter pastry is tasty, it can be hard to work with and requires lots of chilling. I prefer to work with a pastry that is half butter and half shortening or lard - the butter for flavor, the shortening/lard for flakiness that you can't achieve with butter due to the difference in the melting points of the two fats.

CHAPTER 9 - CONFECTIONS
 Butter's Famous Marshmallows
 Marshmallow Variations
 Grenades - marshmallows coated in Toffee, Rice Krispies and Dark Chocolate
 Let's Talk Tempering
 The Homemade S'More
 Jackson Pollock Popcorn
 Kitchen Sink Bark
 Peanut Butter and Jam Cups
 Peanut Butter Balls
 Chocolate Honeycomb Brittle
 Surprise Mocha Fudge
 Rosie really shines with her selection of easy to do confections. The Grenades sound spectacular. I did have questions about the Jackson Pollock Popcorn. Corn is popped, then coated with a homemade caramel before baking for 45 minutes (???) . . . and then drizzled with white and dark chocolate. The next time my granddaughter comes to visit we'll give this recipe a whirl. Not in my wildest dreams can I imagine what I might do with 24 cups of popcorn - before you add the goodies.

Grandma's \$0.02 - About a 6.5 on a scale of 10, *Â* *Â* Butter Baked Goods: Nostalgic Recipes From a Little Neighborhood Bakery *Â* *Â* has much to love. Sometimes, however, the scale of the recipes (scones, super-sized cookies) is almost schizophrenic and anyone with any care whatever for their waistline would do well to skip Daykin's buttercream in all its guises entirely! There IS such a thing as too much butter!

I don't think there is a recipe in this cookbook for someone on a diet. But if you like baking, this is the cookbook for you. The recipe for buttercream frosting makes TRUE buttercream frosting. Every recipe I have made from this cookbook has gotten rave reviews. My sister and I have been sharing this cookbook and we both have gotten great results with all the recipes we have tried. The recipes are very well written.

Oh heavens . A must have for the cookbook junkie. If only because it's a beautifully designed book with lovely pics. It, thankfully, is so much more. I've made so many recipes out of here and it hasn't failed me once. I admit that I have altered the butter quantities in some of the cake recipes, but try them as written first before you change anything....even if your arteries plead with you.

What a beautiful baking book! The photos are so nice, and the written word explains how to

accomplish everything to the end without failing! I have read this book from cover to cover and am thrilled that they shared their marshmallow recipe with us! I highly recommend this book!

This is a beautiful cookbook. It's one of my favorite. I've made three of the muffin recipes and they turned out great. The Morning Glory muffins were very moist and had a great flavor. The recipe didn't call for salt, which I thought was an error so I added a 1/2 tsp. The Lemon Poppy Seed muffins had so much lemon flavor. The Mixed Berry Crumble muffins have such a tender and moist crumb. I only used blueberries and strawberries. It makes a lot of batter. I always use the parchment type muffin papers so it's easy to overfill but if you use the standard papers, you may want to just make extra muffins. I can't wait to try every recipe. Update (3/1/15), this is still one of my favorite, go to, books in my collections. I've made several of the bars, cupcakes, and marshmallows. All have turned out wonderful.

I have now purchased this book three times for gifts. Everyone loves it! If you are lucky enough to go the Butter, go for their high tea. They also make fantastic soups and salads at their new location. My only proviso for recipes in this cookbook and for butter is that the sugar can be cut by half (but I don't have a sweet tooth).

One of my favorite cookbooks. The recipes do not disappoint. The cookies are a hit every time. Family has some new favorites. Recipes are easy to follow and of course the photos are a great addition.

This book is well put together and beautiful to look at. The few recipes I have tried have all worked out great. I would highly recommend this book.

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